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BEST Thanksgiving RECIPES

55+ DELICIOUS DISHES

PRALINE PECAN CHESS PIE
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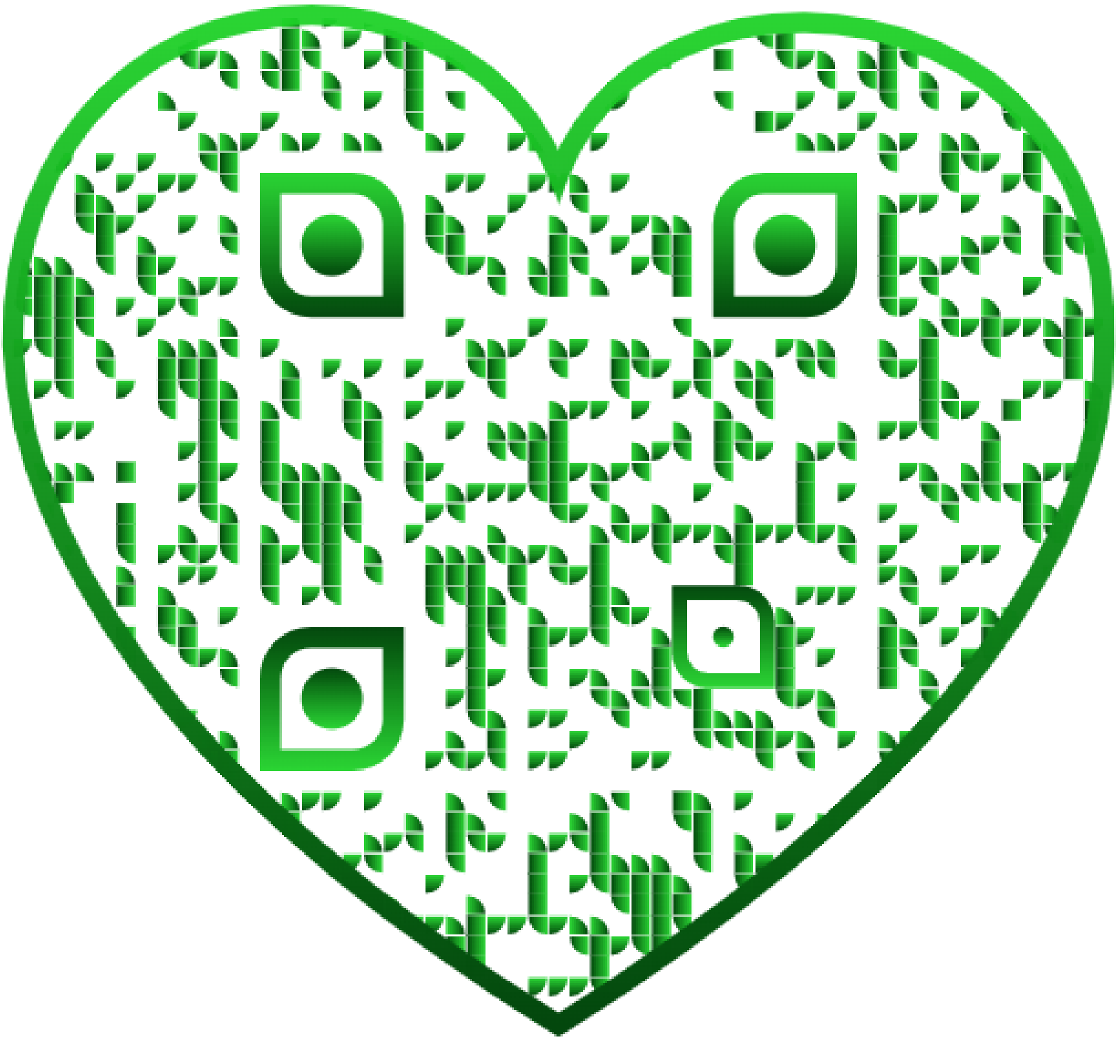

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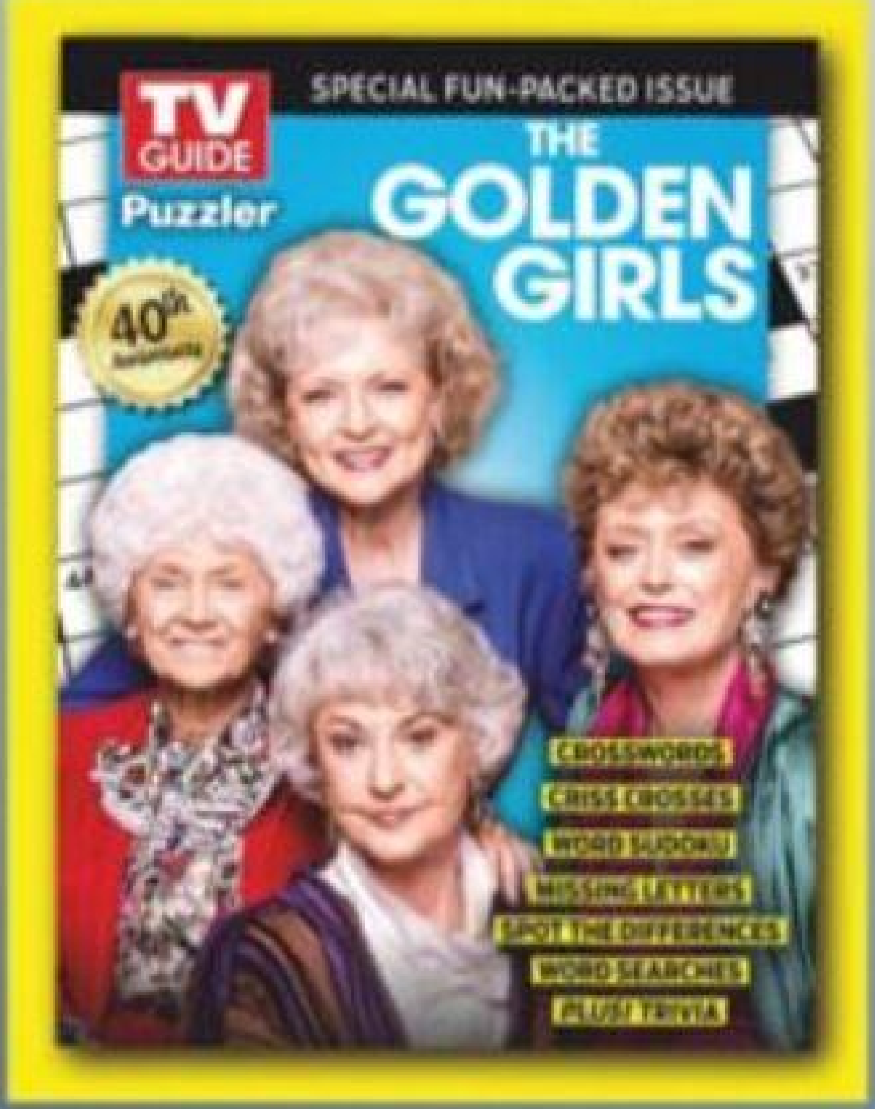
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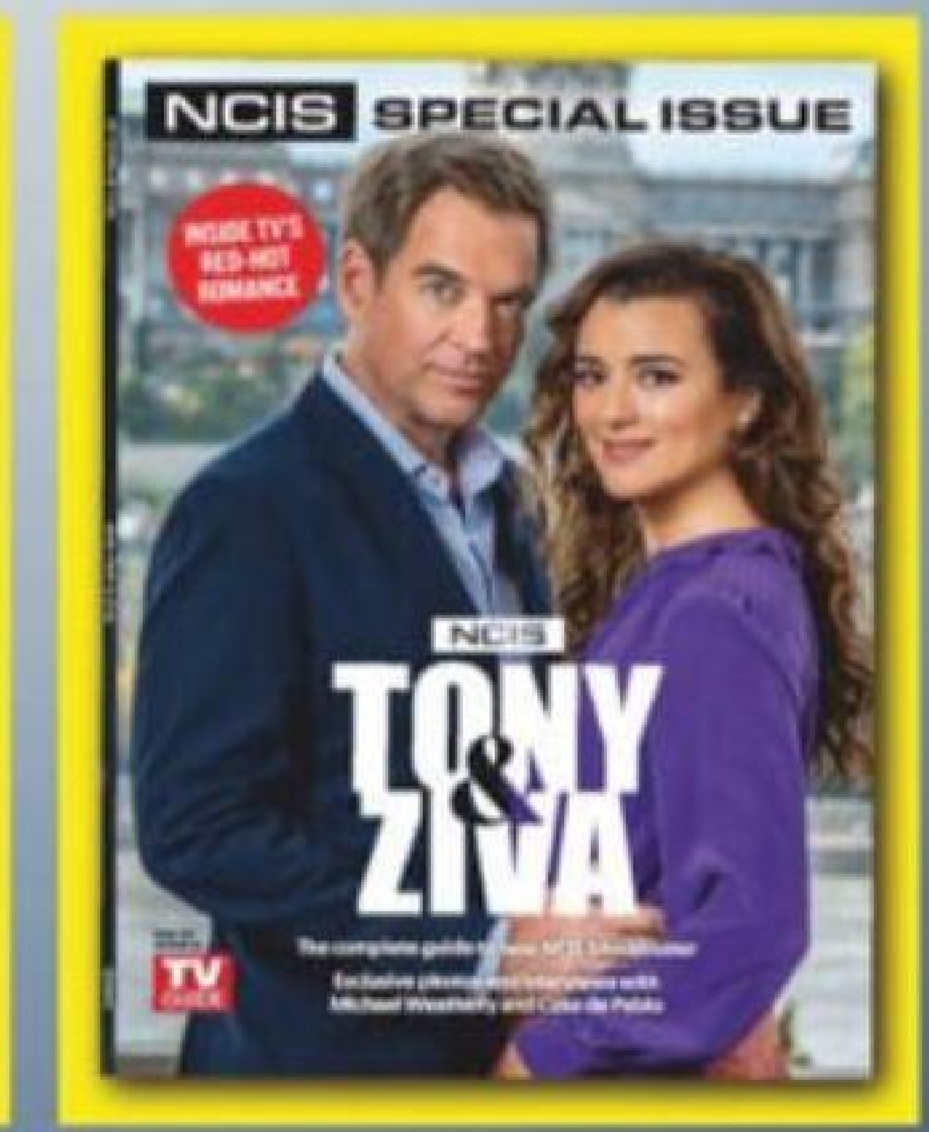
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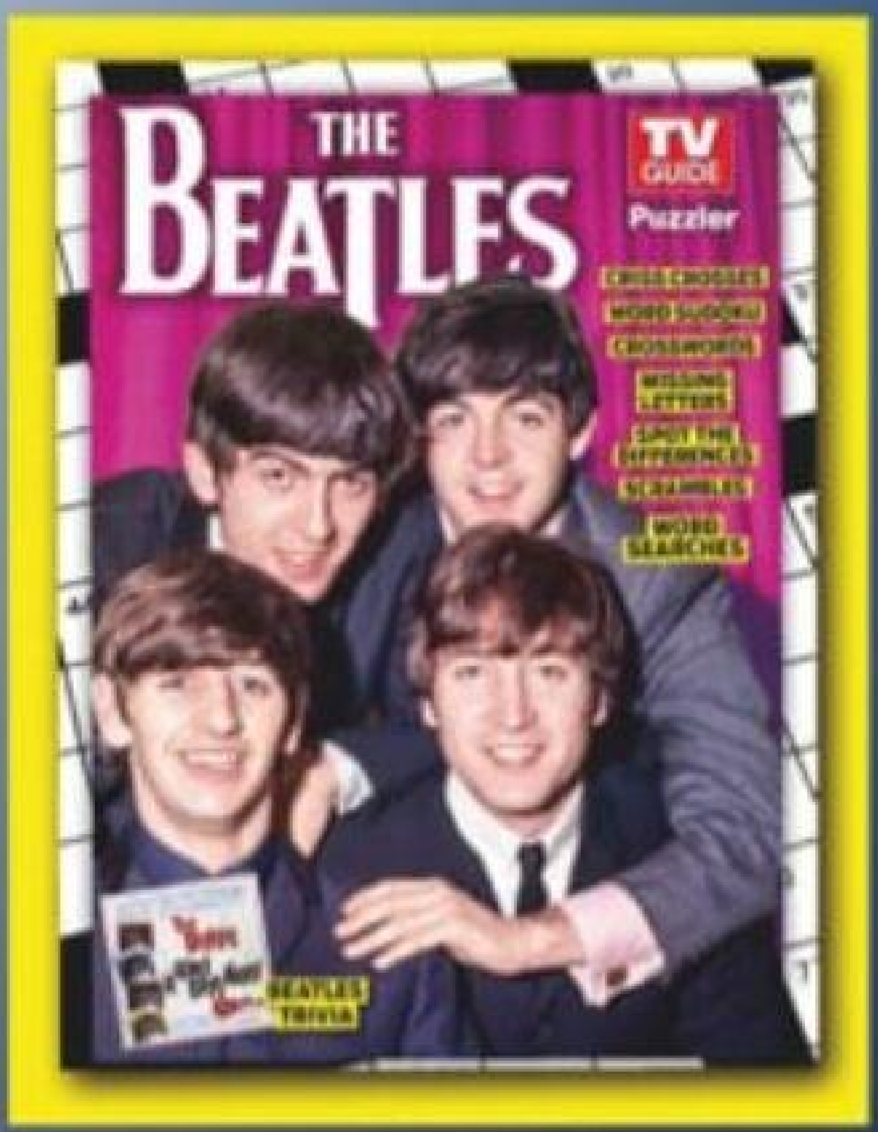
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Sprouts with Sorghum
Vinaigrette and Bacon

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BEST Thanksgiving RECIPES

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Bourbon-Peach
Glazed Roasted Turkey
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Turkey
3 WAYS

This Thanksgiving season, choose one of our favorite ways to prepare your holiday turkey from roasted whole to fried pieces

MAKING A SIMPLE GRAVY

With a basic ratio, making a gravy from roasted turkey drippings or broth is incredibly simple. Our perfect gravy uses 1 tablespoon of flour per 1 cup of liquid (drippings or broth). To make gravy, measure desired amount of liquid and calculate amount of flour. In a saucepan, whisk together half of liquid and all flour; cook, whisking constantly, over medium-high heat for 3 minutes. Whisk in remaining liquid until smooth. Cook, whisking occasionally, until thickened, about 5 minutes. Salt to taste. Starting with 2 cups liquid will yield about 1½ cups finished gravy.

TURKEY TIPS

JUICIEST BIRD

Using a roasting bag is a simple, foolproof way to create a tender and oh-so-juicy turkey. Since the turkey is roasted inside the bag, all of the drippings and some steam is trapped inside as it cooks, helping ensure the meat doesn't dry out. The bags can typically be found in grocery stores or online during the holiday season.

SIMPLE SUPPER

Cooking individual pieces on a sheet pan is the go-to method for delicious and easy turkey during the holidays. With a shorter bake time, cooking doesn't have to take all day.

PERFECTLY FRIED

There's no need to hassle with the equipment or safety hazards of frying a whole turkey. By using pieces—any of your favorite cuts—and treating them like fried chicken, you can enjoy the crispy results with ease of mind and execution.

Bourbon-Peach Glazed Roasted Turkey

MAKES ABOUT 8 TO 10 SERVINGS
(photo on page 8)

A sticky glaze made on the stovetop from peach preserves takes this incredibly juicy turkey to new heights.

1	**(19x23.5-inch) turkey-size oven roasting bag**
2	**tablespoons kosher salt**
1	**tablespoon chopped fresh sage**
2	**teaspoons ground black pepper**
1½	**teaspoons onion powder**
1	**teaspoon garlic powder**
1	**(12- to 16-pound) whole turkey, giblets removed and patted dry**
¼	**cup peach preserves**
1	**tablespoon bourbon**
¼	**teaspoon ground cardamom**

Garnish: fresh herb sprigs, orange slices

1. Preheat oven to 350°. Position rack in bottom third of oven. Place oven roasting bag in large roasting pan.
2. In a small bowl, combine salt, sage, pepper, onion powder, and garlic powder. Season turkey with salt mixture, and tie legs together with butcher's twine. Place in prepared bag, breast side up; close bag. Cut 6 vents, ½-inch long, in top of bag.
3. Bake in bottom third of oven, until a meat thermometer inserted in thickest part registers 165°, about 3 hours (15 minutes per pound). Let stand in bag for 15 minutes. Remove turkey, and reserve drippings for gravy, if desired. (See tip on page 9.)
4. In a small saucepan, bring peach preserves, bourbon, and cardamom to a simmer over medium heat. Brush over turkey. Garnish with herbs and orange slices, if desired.

Mayo-Herb Turkey Breasts

MAKES 8 TO 10 SERVINGS

Instead of butter, a thin coating of seasoned mayo is brushed onto the turkey, infusing the meat with flavor and keeping it juicy. If you don't love mayo, don't worry. The finished turkey doesn't carry the spread's taste—it's just herby and delicious.

1½	**tablespoons firmly packed dark brown sugar**
1	**tablespoon kosher salt**
2	**teaspoons ground black pepper**
1½	**teaspoons smoked paprika**
1	**(4-pound) bone-in split turkey breast, patted dry**
2	**(1½-pound) turkey legs**
4	**large shallots, halved or quartered (depending on size)**
1	**large white onion, cut into eighths**
1	**head garlic, cut in half crosswise**
1	**cup mayonnaise**
1	**tablespoon chopped fresh rosemary**
1	**tablespoon chopped fresh thyme**

Garnish: fresh rosemary and thyme sprigs

1. In a small bowl, combine brown sugar, salt, pepper, and paprika. Rub turkey with sugar mixture. Place turkey pieces in a baking dish, cover, and refrigerate for at least 4 hours or overnight.
2. Preheat oven to 425°. Line a large rimmed baking sheet with aluminum foil; place shallots, onion, and garlic in even layer.
3. In a small bowl, combine mayonnaise, rosemary, and thyme until combined. Spread mayonnaise mixture evenly all over turkey. Place on prepared pan, skin side up.
4. Bake for 30 minutes. Reduce heat to 325°, and baste with pan drippings. Continue baking until golden brown and a meat thermometer inserted in the thickest part registers 165°, about 20 minutes more.
5. Remove from pan; cover with aluminum foil and let stand for 20 minutes. Strain drippings for gravy, if desired. (See tip on page 9.) Cut breast meat from bone before serving. Serve with roasted onion and garlic. Garnish with rosemary and thyme, if desired.

Sweet Tea-Brined Fried Turkey

MAKES 6 TO 8 SERVINGS

Letting the turkey sit before frying allows time for the coating to set and brings the temperature of the turkey up, which aids in the frying process.

8 cups water
4 family-size tea bags
1 lemon, sliced
10 sprigs fresh thyme
½ cup firmly packed light brown sugar
¼ cup plus 2¼ teaspoons kosher salt, divided
4½ teaspoons ground black pepper, divided
6 pounds bone-in turkey pieces
Vegetable oil, for frying
1½ cups all-purpose flour
Garnish: chopped fresh thyme, lemon wedges, flaked sea salt

1. In a medium saucepan, bring 8 cups water to a boil over medium-high heat; add tea bags. Remove from heat, cover, and let steep, about 10 minutes. Discard tea bags. Stir in lemon, thyme, brown sugar, ¼ cup salt, and 3 teaspoons pepper until dissolved. Let cool to room temperature, about 30 minutes. In a large bowl or resealable bag, place turkey and tea mixture; cover or seal and refrigerate for at least 4 hours or overnight.

2. In a cast-iron chicken fryer or large Dutch oven, pour oil to halfway full, and heat over medium heat until a deep-fry thermometer registers 325°.

3. Remove turkey from brine. (Do not pat dry.) Reserve lemon slices and thyme; discard remaining brine.

4. In a shallow dish, combine flour, remaining 2¼ teaspoons salt, and remaining 1½ teaspoons pepper. Dredge turkey in flour mixture, shaking off excess. Place on a wire rack; let stand for 5 minutes. Dredge in flour mixture again, shaking off excess. Place on wire rack; let stand for 10 minutes. Dredge reserved lemon slices and thyme sprigs; shaking off excess.

5. Fry turkey in batches until a meat thermometer inserted in thickest portion registers 165° (see Fry Times below), turning occasionally. Let drain on paper towels. Fry lemon and thyme until golden brown. Garnish with fresh thyme, lemon, and salt, if desired.

KITCHEN TIP Since breast pieces take longer to fry, the crust can tend to get dark. For a lighter color, fry for 8 minutes, and transfer to a baking sheet. Bake at 350° until a meat thermometer registers 165°, about 5 to 8 minutes.

FRY TIMES

BREAST	14 minutes
THIGH	12 minutes
DRUMSTICK	10 to 12 minutes
WING	8 to 10 minutes

Magnificent MAINS

Mouthwatering entrées for all your seasonal celebrations

Sweet Potato and Apple Stuffed Pork Loin
page 21

Cranberry-Cider Glazed Ham
page 21

Dijon-Cane Syrup Glazed Turkey

MAKES 10 TO 12 SERVINGS

This bird's beautifully burnished exterior and tender meat make a festive main dish that your guests will find irresistible.

Dry brine:
½ cup kosher salt
2 tablespoons ground black pepper
2 tablespoons firmly packed dark brown sugar
2 tablespoons orange zest
1 tablespoon lemon zest
1 tablespoon dry mustard

Turkey:
1 (12- to 14-pound) fresh or thawed frozen turkey, giblets discarded
½ cup unsalted butter, softened
1 tablespoon orange zest
4 tablespoons Dijon mustard, divided
1 small orange, quartered
20 sprigs fresh thyme
6 cloves garlic
2 teaspoons kosher salt
1 teaspoon ground black pepper
2 cups low-sodium chicken broth
½ cup cane syrup

Garnish: orange slices, fresh thyme

1. For dry brine: In a small bowl, stir together all ingredients.
2. For turkey: Pat turkey dry with paper towels. Place turkey in a large rimmed pan; rub with dry brine. Refrigerate, uncovered, for at least 8 hours or up to 24 hours.
3. Rinse turkey, and pat dry with paper towels. Loosen turkey skin, leaving skin intact.
4. In a small bowl, stir together butter, zest, and 1 tablespoon mustard. Rub butter mixture under skin and all over turkey. Place orange, thyme, and garlic inside turkey cavity. Tie legs together with kitchen twine. Sprinkle salt and pepper all over turkey.
5. Preheat oven to 425°. Spray a 15-inch cast-iron skillet with cooking spray.
6. Add broth and turkey to skillet.
7. Bake for 30 minutes. Reduce oven temperature to 325°. Bake, basting every 30 minutes with pan juices, until a meat thermometer inserted in thickest portion of turkey registers 145°, about 1 hour. (Loosely cover with foil during last 30 minutes to prevent excess browning, if necessary.)
8. In a small bowl, stir together cane syrup and remaining 3 tablespoons mustard; brush mixture all over turkey.
9. Bake until a meat thermometer inserted in thickest portion of turkey registers 165°, about 30 minutes more. Transfer turkey to a serving platter, and loosely cover with foil. Let stand for 30 minutes before serving. Garnish with orange and thyme, if desired.

KITCHEN TIP Cooking a whole turkey is easy, but you need to plan ahead. If you buy a frozen turkey, be sure to give the turkey enough time to fully thaw. For every pound of turkey, allow at least 6 hours of thawing in the refrigerator. The general rule for cooking unstuffed birds is 20 minutes per pound at 325°.

Coffee-Rubbed
Pot Roast

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Cornbread and Herb Stuffed Pork Chops
page 23

Sweet Potato and Apple Stuffed Pork Loin

MAKES 6 TO 8 SERVINGS

Filled with tangy-sweet flavors, this pork loin tastes as impressive as it looks.

2	**tablespoons unsalted butter**
2	**cups shredded peeled sweet potato (about 2 large potatoes)**
1	**cup diced Fuji apple**
½	**cup dried cranberries**
1	**clove garlic, minced**
2	**tablespoons chopped fresh sage**
1½	**teaspoons kosher salt, divided**
¾	**teaspoon ground black pepper, divided**
1	**(2-pound) boneless pork loin roast, trimmed**
1	**tablespoon vegetable oil**

Garnish: fresh sage

1. In a 12-inch cast-iron skillet, melt butter over medium heat. Add sweet potato, apple, cranberries, garlic, sage, ½ teaspoon salt, and ¼ teaspoon pepper; cook, stirring occasionally, until apple is crisp-tender, 5 to 8 minutes. Remove mixture from skillet; let cool to room temperature. Wipe skillet clean.
2. Preheat oven to 350°.
3. Place pork loin on a cutting board with short side closest to you. With a sharp knife, make a lengthwise cut two-thirds of the way into one long side of pork. Open meat at incision as if you were opening a book; cover pork with plastic wrap. Using the flat side of a meat mallet or a rolling pin, pound pork to ½-inch thickness.
4. Spread potato mixture onto pork, leaving a ½-inch border on all sides. Starting at one short side, roll up pork with filling. Tie pork roll at 1-inch intervals with kitchen string.
5. Brush oil all over pork; sprinkle remaining 1 teaspoon salt and remaining ½ teaspoon pepper all over pork. Place in skillet, seam side down.
6. Bake until a meat thermometer inserted in thickest portion registers 155°, about 1 hour and 15 minutes. Transfer pork to a serving platter, and loosely cover with foil. Let stand for 15 minutes before serving. Garnish with sage, if desired.

Cranberry-Cider Glazed Ham

MAKES 10 TO 12 SERVINGS
(photo on page 15)

This ham is easy and generously feeds a hungry crowd.

1	**cup whole berry cranberry sauce**
¾	**cup apple cider**
½	**cup stone-ground mustard**
1	**teaspoon hot sauce**
1	**(10- to 11-pound) bone-in smoked ham**
1	**cup water**

Garnish: fresh parsley, fresh cranberries, sautéed apples (see Kitchen Tip)

1. Preheat oven to 325°. Spray a 12-inch cast-iron skillet with cooking spray.
2. In the container of a blender, pulse together cranberry sauce, cider, mustard, and hot sauce until smooth.
3. Using a sharp knife, lightly score outside of ham. Add 1 cup water to prepared pan; place ham in pan. Loosely cover with foil.
4. Bake for 1 hour. Uncover and bake until a meat thermometer inserted in thickest portion of ham registers 160°, about 1 hour and 30 minutes more, basting with cranberry mixture every 30 minutes. (Loosely cover with foil to prevent excess browning, if necessary.)
5. Transfer ham to a serving platter, and loosely cover with foil. Let stand for 20 minutes before serving. Garnish with parsley, cranberries, and apples, if desired.

Cornbread and Herb Stuffed Pork Chops

MAKES 4 SERVINGS

(photo on page 19)

Served with a creamy mustard sauce, these pork chops are perfect for a cozy holiday supper.

6 tablespoons salted butter, divided
⅓ cup minced yellow onion
2 cups crumbled cornbread
⅓ cup low-sodium chicken broth
3 tablespoons chopped mixed fresh herbs (such as sage and rosemary)
4 (1½-inch-thick) bone-in pork chops
1 teaspoon kosher salt
½ teaspoon ground black pepper
1 tablespoon canola oil
⅓ cup dry white wine
1 cup heavy whipping cream
2 tablespoons Dijon mustard
1 sprig fresh sage
Garnish: fresh sage

1. Preheat oven to 425°.
2. In a 12-inch cast-iron skillet, melt 4 tablespoons butter over medium heat. Add onion; cook until tender, 2 to 3 minutes. In a medium bowl, stir together onion, crumbled cornbread, broth, and herbs.
3. Cut a pocket into each pork chop by cutting into side of chop toward the bone. Stuff cornbread mixture into chops. Sprinkle salt and pepper all over pork chops.
4. In same skillet, heat oil over medium-high heat. Add pork chops; cook until browned, 2 to 3 minutes per side. Transfer skillet to oven.
5. Bake for 20 minutes. Remove pork chops from skillet; keep warm.
6. Stir wine into skillet; cook over medium heat for 2 to 3 minutes, scraping browned bits from bottom of skillet with a wooden spoon. Whisk in cream, mustard, sage sprig, and remaining butter; cook, whisking constantly, until thickened, 2 minutes. Return pork chops to skillet; cook until heated through. Garnish with sage, if desired.

> **KITCHEN TIP** It's fine to use decaffeinated coffee in this recipe.

Coffee-Rubbed Pot Roast

MAKES 6 TO 8 SERVINGS

(photo on page 18)

Ground coffee might seem out of place in savory cooking, but it helps to create an intensely flavored roast. The spice rub is also great on steaks, ribs, burgers, and even roasted potatoes.

¼ cup Coffee Spice Rub (recipe follows)
1 tablespoon kosher salt
1 (4- to 5-pound) boneless beef chuck roast, trimmed
1 tablespoon vegetable oil
1 medium sweet onion, cut into eighths
4 cloves garlic, smashed
10 sprigs fresh thyme
½ cup strong-brewed coffee
½ cup low-sodium beef broth
Garnish: fresh thyme

1. Sprinkle Coffee Spice Rub and salt all over beef roast. Cover and refrigerate for at least 2 hours or up to overnight.
2. Preheat oven to 275°. Let roast stand at room temperature for 30 minutes.
3. In a large Dutch oven, heat oil over medium-high heat. Add roast; cook, turning occasionally, until browned on all sides, about 8 minutes. Add onion, garlic, thyme, coffee, and broth; bring to a boil. Cover with lid.
4. Bake until roast is fork-tender, 4 to 5 hours (about 1 hour per pound). Let stand for 10 minutes before serving. Garnish with thyme, if desired.

Coffee Spice Rub

MAKES 1 CUP

½ cup ground coffee
¼ cup turbinado sugar
2 tablespoons kosher salt
1 tablespoon garlic powder
1½ teaspoons chili powder
1 teaspoon dry mustard
1 teaspoon ground black pepper

1. In a small resealable jar, combine all ingredients; shake well. Store for up to 6 months.

A SIDE OF THANKSGIVING

Set the table and
serve up these
must-have dishes
that'll steal the show

Apple-Sausage Cornbread Dressing

MAKES 10 TO 12 SERVINGS

Crisp, sweet apple complements the savory sausage and aromatics in this easy side.

1 (16-ounce) package ground pork sausage
1 cup diced yellow onion
1 clove garlic, minced
1 tablespoon chopped fresh sage
1 (32-ounce) carton chicken broth
2 large eggs
¼ cup chopped fresh parsley
1 teaspoon kosher salt
½ teaspoon ground black pepper
5 cups cubed day-old white bread
5 cups cubed day-old cornbread
1 large Honeycrisp apple, chopped
Garnish: fresh parsley, fresh sage

1. Preheat oven to 350°.
2. Heat a 12-inch cast-iron skillet over medium-high heat. Add sausage, onion, garlic, and sage; cook, stirring frequently, until sausage is browned and crumbly and vegetables are tender, about 10 minutes.
3. In a large bowl, whisk together broth, eggs, parsley, salt, and pepper until combined. Gently stir in sausage mixture, all bread, and apple until well combined. Spoon mixture into skillet; cover with foil.
4. Bake for 15 minutes. Uncover and bake until top is golden brown, 15 to 20 minutes more. Garnish with parsley and sage, if desired.

KITCHEN TIP To use fresh bread, toast cubes in a 350° oven until dry to the touch.

Green Beans Amandine Casserole with Fried Onions

MAKES 10 TO 12 SERVINGS

Amandine or "almondine" means a dish that's topped with almonds. But this casserole is so much more than that—crisp-tender green beans and meaty mushrooms enveloped in a creamy sauce topped with crunchy nuts and crispy French fried onions.

2½ tablespoons kosher salt, divided
2 pounds fresh green beans, trimmed
¼ cup unsalted butter
1 (16-ounce) package sliced fresh baby portobello mushrooms
1 cup thinly sliced sweet onion
3 cloves garlic, minced
2 tablespoons chopped fresh thyme
¼ cup all-purpose flour
2 cups half-and-half
½ cup dry white wine
1 cup shredded fontina cheese
2 tablespoons Worcestershire sauce
½ teaspoon ground black pepper
¼ cup sliced almonds
Fried Onions (recipe follows)

1. Preheat oven to 375°.

2. In a 12-inch cast-iron skillet, bring 2 inches of water and 2 tablespoons salt to a boil over medium-high heat. Add green beans; cook until crisp-tender, 3 to 5 minutes. Drain beans, and transfer to ice water. Let cool. Drain beans well; pat dry. Wipe skillet dry.

3. In skillet, melt butter over medium heat. Add mushrooms; cook, stirring occasionally, until softened, about 10 minutes. Stir in onion, garlic, and thyme; cook until softened and fragrant, about 5 minutes. Stir in flour; cook for 1 minute. Gradually whisk in half-and-half and wine until smooth; bring to a boil. Remove from heat; whisk in cheese, Worcestershire, pepper, and remaining 1½ teaspoons salt until smooth. Stir in green beans until well coated. Sprinkle with almonds.

4. Bake until golden brown and bubbly, 25 to 30 minutes. Top with Fried Onions. Let stand for 10 minutes before serving.

Fried Onions

MAKES ABOUT 1 CUP

Vegetable oil, for frying
1 small yellow onion, sliced into rings and separated
¼ cup half-and-half
½ cup all-purpose flour
1 teaspoon kosher salt
¼ teaspoon ground black pepper

1. In a 12-inch cast-iron skillet, pour oil to a depth of 1 inch, and heat over medium heat until a deep-fry thermometer registers 350°.

2. In a small bowl, combine onion rings and half-and-half. In a large bowl, whisk together flour, salt, and pepper. Working in batches, let half-and-half drip off onion rings, and dredge in flour mixture until fully coated.

3. Fry until golden brown, 2 to 3 minutes. Remove using a slotted spoon, and let drain on paper towels.

Baked Four-Cheese Macaroni and Cheese

MAKES 10 TO 12 SERVINGS

This perennial favorite should always claim a spot on your table no matter the holiday. And because it's a surefire side that'll satisfy everyone, there's no reason not to go big and break out all the cheeses—four to be exact—for this comfort classic.

½	**cup unsalted butter**
1	**shallot, minced**
½	**cup all-purpose flour**
1½	**teaspoons kosher salt**
¼	**teaspoon ground black pepper**
1½	**cups low-sodium chicken broth**
2½	**cups half-and-half**
1	**cup shredded Parmesan cheese**
1	**cup shredded Monterey Jack cheese**
1	**cup shredded whole-milk mozzarella cheese**
1	**cup shredded sharp Cheddar cheese**
1	**(16-ounce) package cavatappi pasta, cooked according to package instructions**

1. Preheat oven to 350°.
2. In a 12-inch cast-iron skillet, melt butter over medium heat. Add shallot; cook, stirring frequently, until softened, about 4 minutes. Whisk in flour, salt, and pepper until smooth; cook, whisking frequently, until fragrant, about 2 minutes. Gradually whisk in broth until smooth; whisk in half-and-half until well combined. Cook, whisking frequently, until thickened and bubbly, 8 to 10 minutes.
3. In a medium bowl, stir together all cheeses; reserve 1 cup. Stir remaining cheese mixture into sauce until melted and smooth. Stir in pasta until well combined. Sprinkle with reserved cheese mixture.
4. Bake until cheese is melted and pasta is heated through, 15 to 20 minutes. Increase oven temperature to broil. Broil on center rack until cheese is lightly browned and bubbly, 3 to 4 minutes. Let stand for 10 minutes before serving.

Orange-Glazed Roasted Beets

MAKES 8 TO 10 SERVINGS

The sometimes overlooked beet is delicious, nutritious, and makes for a simple yet standout accompaniment to any main. Oven-roasted and slightly caramelized, these root veggies soak up all the delicious citrus-and-honey sauce that tops them.

2	**pounds red beets, peeled and cut into ½-inch wedges**
2	**pounds golden beets, peeled and cut into ½-inch wedges**
1	**tablespoon olive oil**
2	**teaspoons kosher salt**
½	**teaspoon ground black pepper**
¼	**cup fresh orange juice**
2	**tablespoons honey**
1	**tablespoon white balsamic vinegar**
1	**teaspoon fresh thyme leaves**
1	**orange, cut into 6 wedges**

Garnish: orange zest strips, fresh thyme

1. Preheat oven to 425°.
2. On a 15-inch cast-iron baking sheet, toss together beets, oil, salt, and pepper until well coated; spread in a single layer. Bake until browned and fork-tender, 20 to 25 minutes. Decrease oven temperature to 400°.
3. In a small bowl, whisk together orange juice, honey, vinegar, and thyme; drizzle onto beets, stirring to coat. Add orange wedges to pan.
4. Bake until liquid is thick and syrupy, 15 to 20 minutes. Stir beets, and let cool slightly before serving. Garnish with orange zest and thyme, if desired.

> **KITCHEN TIP** When handling beets, wear a pair of disposable plastic gloves if you want to protect your hands from staining.

Roasted Sweet Potato Casserole with Candied Bourbon Bacon and Pecans

MAKES 8 TO 10 SERVINGS

You'll never make another sweet potato casserole once you've had a taste of this one. Buttery, spiced sweet potatoes are crowned with a mixture of booze-spiked bacon and chopped pecans for a holiday dish that'll have everyone asking for seconds.

6	**slices thick-cut bacon, cut into ¼-inch pieces**
½	**cup bourbon**
7	**medium sweet potatoes, scrubbed well and pricked all over with a fork (about 3 pounds)**
½	**cup firmly packed light brown sugar, divided**
⅛	**teaspoon crushed red pepper**
½	**cup unsalted butter, softened**
4	**large eggs**
1½	**teaspoons kosher salt**
½	**teaspoon ground ginger**
¼	**teaspoon ground cinnamon**
⅛	**teaspoon ground nutmeg**
¼	**cup chopped pecans**

1. In a small bowl, stir together bacon and bourbon. Cover and refrigerate for 1 hour.

2. Preheat oven to 425°.

3. Place sweet potatoes in a 10-inch cast-iron skillet. Bake until tender and easily pierced with a fork, 45 to 55 minutes. Carefully halve potatoes lengthwise, and let cool enough to handle. Decrease oven temperature to 350°.

4. Drain bacon, reserving bourbon, and pat dry. In skillet, cook bacon over medium heat, stirringfrequently, until golden brown and crisp, about 10 minutes. Remove bacon using a slotted spoon, and let drain on paper towels; pour off drippings from skillet.

5. In skillet, stir together reserved bourbon, 2 tablespoons brown sugar, and red pepper; cook, stirring constantly, over medium heat until reduced unto a thick syrup, 5 to 7 minutes. Stir bacon into bourbon mixture until well coated. Transfer mixture to a piece of parchment paper. Let cool completely.

6. Wipe skillet clean; lightly spray skillet with cooking spray.

7. Scoop sweet potato flesh into a large bowl; add ¼ cup brown sugar, butter, eggs, salt, ginger, cinnamon, and nutmeg; beat with a mixer at medium speed until smooth, stopping to scrape sides of bowl. Spread mixture into skillet.

8. Bake until edges are set and center jiggles slightly when skillet is gently shaken, 30 to 40 minutes. Increase oven temperature to 425°. Position rack in upper third of oven.

9. Sprinkle candied bacon, chopped pecans, and remaining 2 tablespoons brown sugar onto sweet potatoes. Bake until topping is browned, 5 to 7 minutes more. Let stand for 15 minutes before serving.

Corn Pudding

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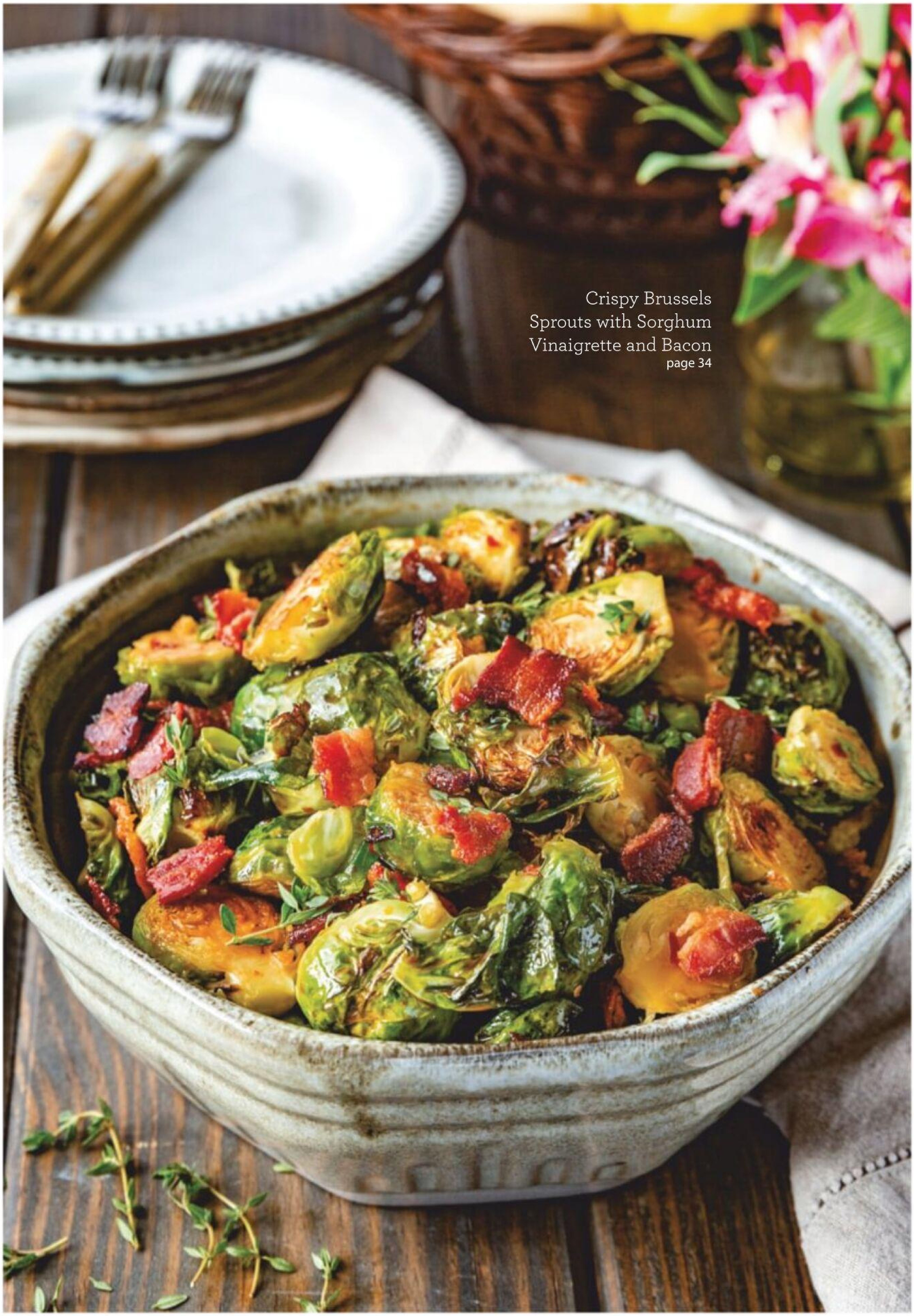

Crispy Brussels
Sprouts with Sorghum
Vinaigrette and Bacon
page 34

Corn Pudding

MAKES 8 TO 10 SERVINGS
(photo on page 32)

This creamy corn dish is sure to become a Thanksgiving staple for your family.

1 (14.75-ounce) can cream-style sweet corn
2 large eggs, lightly beaten
1 cup heavy whipping cream
½ cup all-purpose flour
½ cup stone-ground yellow cornmeal
2 tablespoons sugar
1 teaspoon kosher salt
¼ teaspoon smoked paprika
⅛ teaspoon ground red pepper
⅛ teaspoon ground black pepper
6 tablespoons unsalted butter, melted
4 cups corn kernels
½ cup sliced green onion
½ cup minced red bell pepper
Garnish: sliced green onion

1. Preheat oven to 350°. Spray a 2-quart baking dish with cooking spray.
2. In a large bowl, whisk together cream-style corn, eggs, cream, flour, cornmeal, sugar, salt, paprika, red pepper, and black pepper until smooth. Whisk in butter. Fold in corn kernels, green onion, and bell pepper. Pour into prepared baking dish.
3. Bake until golden brown and set around edges but still slightly jiggles in center, 35 to 45 minutes. Let stand for 15 minutes before serving. Garnish with green onion, if desired.

Crispy Brussels Sprouts with Sorghum Vinaigrette and Bacon

MAKES 8 TO 10 SERVINGS
(photo on page 33)

Savory, crispy, and with a touch of sweetness, these Brussels sprouts are better than ever.

½ cup sorghum syrup
2 tablespoons apple cider vinegar
1 teaspoon fresh thyme leaves
¼ teaspoon crushed red pepper
½ pound thick-cut bacon, cut into ½-inch-thick pieces
2 pounds Brussels sprouts, halved (if large, quartered)
2 tablespoons olive oil
2 teaspoons kosher salt
Garnish: fresh thyme

1. Preheat oven to 450°. Line a rimmed baking sheet with foil and place in oven to preheat, at least 15 minutes but no longer than 25 minutes.
2. In a large bowl, whisk together sorghum, vinegar, thyme, and crushed red pepper.
3. Carefully remove preheated baking sheet from oven, and arrange bacon in a single layer.
4. Bake until bacon begins to crisp, 7 to 10 minutes.
5. In another large bowl, combine Brussels sprouts, oil, and salt. Carefully remove baking sheet from oven. Add Brussels sprouts mixture in an even layer, carefully stirring to incorporate bacon.
6. Bake, turning occasionally, until golden brown, crispy, and tender, 20 to 25 minutes more.
7. Add Brussels sprouts mixture to sorghum mixture, and toss to coat. Garnish with fresh thyme, if desired.

Twice-Baked Potato Casserole

MAKES 8 TO 10 SERVINGS

Simple and oh-so-tasty, this flavor-packed casserole is next-level good.

4 pounds russet potatoes, scrubbed and pricked all over with a fork (4 large potatoes)
2 tablespoons olive oil
¾ cup unsalted butter, room temperature
1 (8-ounce) block cream cheese, room temperature
1 cup heavy whipping cream, room temperature
1 cup shredded sharp Cheddar cheese
2 teaspoons kosher salt
1 (2.8-ounce) package crispy fried onions

1. Preheat oven to 400°. Line a rimmed baking sheet with parchment paper.
2. Rub potatoes evenly with oil, and place on prepared baking sheet.
3. Bake, turning occasionally, until fork tender, 45 minutes to 1 hour.
4. Reduce oven temperature to 350°.
5. Peel skins from half of potatoes and discard skins. Chop potatoes into large chunks, and place in a large mixing bowl. Stir in butter, cream cheese, cream, Cheddar, and salt. Transfer mixture to a 10-inch cast-iron skillet.
6. Bake until heated through and cheese is melted, 20 to 25 minutes. Top with crispy onions, and bake 5 minutes more.

ALL Dressed UP

Discover new ways to enjoy
this iconic holiday side

Browned Butter-Rosemary Cornbread Dressing
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Mini Cranberry-Pecan Cornbread Dressings

MAKES 6 SERVINGS

1½ cups fresh or thawed frozen cranberries
¼ cup sugar
¼ cup water
6 tablespoons unsalted butter
2½ cups sliced leeks (white and light green parts only)
2 cups chopped celery
1 cup chopped pecans, divided
2 tablespoons chopped fresh sage
2 tablespoons chopped fresh thyme
10 cups cubed day-old cornbread
2½ cups low-sodium chicken broth
2 large eggs, lightly beaten
1½ teaspoons kosher salt
1 teaspoon ground black pepper

1. Preheat oven to 350°. Place 6 (6-inch) cast-iron skillets on a rimmed baking sheet. Spray skillets with cooking spray.
2. In a small saucepan, stir together cranberries, sugar, and ¼ cup water, and bring to a boil over medium-high heat. Reduce heat to medium, and simmer until berries have softened but not burst, about 5 minutes. Remove from heat; drain.
3. In a large skillet, melt butter over medium-high heat. Add leeks and celery; cook, stirring occasionally, until tender, about 15 minutes. Add ⅔ cup pecans, sage, and thyme; cook, stirring occasionally, for 3 minutes. Remove from heat.
4. In a large bowl, stir together 1 cup cranberry mixture, leek mixture, cornbread, broth, eggs, salt, and pepper. Spoon mixture into prepared skillets. Top with remaining cranberry mixture and remaining ⅓ cup pecans.
5. Bake until lightly browned, about 30 minutes.

> **KITCHEN TIP** This dressing can also be baked in a 12-inch skillet or a 13x9-inch baking dish.

Classic Southern Cornbread Dressing

MAKES 10 TO 12 SERVINGS

½ cup unsalted butter
3 cups chopped yellow onion
2 cups chopped celery
4 cloves garlic, minced
2 tablespoons chopped fresh sage
1 tablespoon fresh thyme leaves
2 cups low-sodium chicken broth
5 large eggs
1½ teaspoons kosher salt
Peppery Cornbread (recipe on page 42), coarsely crumbled
Garnish: fried sage leaves (see Kitchen Tip)

1. Preheat oven to 325°.
2. In a 12-inch cast-iron skillet, melt butter over medium heat. Add onion, celery, and garlic; cook, stirring occasionally, until softened, 5 to 8 minutes. Remove from heat. Add chopped sage and thyme.
3. In a large bowl, whisk together broth, eggs, and salt until well combined. Gently stir in onion mixture and crumbled Peppery Cornbread. Spoon mixture into same skillet. Loosely cover with foil.
4. Bake for 20 minutes. Uncover and bake until top is lightly browned and an instant-read thermometer inserted in center registers 165°, about 15 minutes more. Let stand for 15 minutes before serving. Garnish with fried sage, if desired.

> **KITCHEN TIP** To fry fresh sage leaves, heat a small amount of oil in an 8-inch cast-iron skillet over medium-high heat. Pat sage dry with paper towels; add to hot oil, and cook until crisp, about 1 minute. Let drain on paper towels. Sprinkle with salt.

Bacon Cornbread Dressing

MAKES 6 TO 8 SERVING

Crispy bacon and cubes of golden-brown cornbread turn the top of this simple dressing into a crunchy autumn dream.

8 slices thick-cut bacon, chopped
1 small yellow onion, chopped
2 cloves garlic, minced
1 tablespoon chopped fresh rosemary
1 tablespoon chopped fresh thyme
10 cups (1½-inch) cubed cornbread
1½ cups low-sodium chicken broth
1 cup shredded fontina cheese, divided
1 large egg, beaten
½ teaspoon kosher salt
¼ teaspoon ground black pepper
Garnish: chopped fresh rosemary, chopped fresh thyme

1. Preheat oven to 350°. Spray a 13x9-inch baking dish with cooking spray.
2. In a large saucepan, cook bacon over medium heat until crisp, about 8 minutes. Remove bacon using a slotted spoon, and let drain on paper towels, reserving drippings in pan.
3. Add onion to pan; cook until tender, about 5 minutes. Add garlic, rosemary, and thyme; cook until fragrant, about 1 minute.
4. In a large bowl, stir together bacon, onion mixture, cornbread, broth, ½ cup cheese, egg, salt, and pepper. Spoon into prepared dish. Sprinkle with remaining ½ cup cheese; cover with foil.
5. Bake for 15 minutes. Uncover and bake until golden brown, about 20 minutes more. Garnish with rosemary and thyme, if desired.

Toasted Bread Dressing with Herbs

MAKES 6 TO 8 SERVINGS

1 (1-pound) loaf crusty white bread, cut into 1-inch cubes
½ cup unsalted butter
2 cups chopped yellow onion
2 cups chopped celery
2½ cups low-sodium chicken broth
2 large eggs
¼ cup chopped fresh parsley
¼ cup chopped fresh sage
2 tablespoons chopped fresh rosemary
2 teaspoons kosher salt
1 teaspoon ground black pepper

1. Preheat oven to 250°.
2. On a rimmed baking sheet, place cubed bread.
3. Bake until bread is dried out, about 1 hour. Let cool. Increase oven temperature to 350°.
4. In a 10-inch cast-iron skillet, melt butter over medium-high heat. Add onion and celery; cook, stirring occasionally, until tender, about 15 minutes.
5. In a large bowl, whisk together broth, eggs, parsley, sage, rosemary, salt, and pepper until combined. Stir in bread and vegetables. Spoon mixture into same skillet, and cover with foil.
6. Bake for 20 minutes. Uncover and bake until lightly browned, 20 to 25 minutes more.

Peppery Cornbread

MAKES 1 (12-INCH) LOAF

2 tablespoons vegetable oil
3 cups plain yellow cornmeal
1 cup all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
2 teaspoons kosher salt
1 teaspoon baking soda
1 teaspoon ground black pepper
3 cups whole buttermilk
½ cup unsalted butter, melted
3 large eggs

1. Preheat oven to 425°. Pour oil into a 12-inch cast-iron skillet. Place skillet in oven until hot, about 10 minutes.
2. In a large bowl, whisk together cornmeal, flour, sugar, baking powder, salt, baking soda, and pepper. Make a well in center.
3. In a medium bowl, whisk together buttermilk, melted butter, and eggs. Add buttermilk mixture to cornmeal mixture, and whisk until well combined. Carefully spread batter into hot skillet. (Batter should sizzle.)
4. Bake until golden brown and a wooden pick inserted in center comes out clean, about 20 minutes. Turn out cornbread onto a wire rack. Let cool completely.

DRESSING VS. STUFFING

The age-old debate on the name for this notable holiday side dish has been going on for many moons. Some say calling it dressing or stuffing depends are where you reside geographically (Northerners often refer to it as "stuffing," while Southerners are keen on "dressing"); others say it depends on preparation and ingredients used. Online sources say stuffing is when the mixture is stuffed in the cavity of a bird, like a turkey, but many people above the Mason-Dixon Line will still call it stuffing even if it's baked in a casserole dish. (The latter is the smarter preparation in order to stick to food safety guidelines.)

Browned Butter-Rosemary Cornbread Dressing

MAKES 10 TO 12 SERVINGS

1 cup unsalted butter, divided
2 large sprigs fresh rosemary
3 cups whole buttermilk
5 large eggs, divided
3 cups plain yellow cornmeal
1 cup all-purpose flour
4 teaspoons kosher salt, divided
2 teaspoons baking powder
1 teaspoon baking soda
3 cups sliced celery
2 cups chopped onion
1½ tablespoons minced garlic
1 tablespoon minced fresh rosemary
1 tablespoon poultry seasoning
½ teaspoon ground black pepper
3 cups low-sodium chicken broth
Garnish: fresh rosemary

1. Preheat oven to 425°.
2. In a 12-inch cast-iron skillet, melt ¾ cup butter over medium heat. Add rosemary sprigs; cook until butter starts to brown, 3 to 4 minutes. Discard rosemary; pour butter into a medium bowl. Whisk in buttermilk; add 3 eggs, one at a time, whisking until combined after each addition.
3. Place same skillet in oven to preheat.
4. In a large bowl, whisk together cornmeal, flour, 2 teaspoons salt, baking powder, and baking soda. Stir in buttermilk mixture just until combined. Carefully spread batter into hot skillet.
5. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Remove from skillet, and let cool completely on a wire rack. Reduce oven temperature to 375°. Wipe skillet clean.
6. In same skillet, melt remaining ¼ cup butter over medium-high heat. Add celery, onion, and garlic; cook, stirring occasionally, until softened, about 5 minutes. Remove from heat.
7. In another large bowl, break cornbread into 1- to 2-inch pieces. Stir in vegetable mixture, minced rosemary, poultry seasoning, pepper, and remaining 2 teaspoons salt.
8. In another medium bowl, whisk together 1 cup broth and remaining 2 eggs; gently stir broth mixture into cornbread mixture just until cornbread mixture is moistened. Gradually stir in remaining broth as needed until mixture is moistened but not wet. Spoon cornbread mixture into skillet.
9. Bake until top is golden brown and dressing is firm to the touch, 45 to 50 minutes. Let stand for 10 minutes before serving. Garnish with rosemary, if desired.

KITCHEN TIP The cornbread can be made a day ahead and stored in an airtight container.

5 WAYS WITH GREEN BEAN CASSEROLE

Classic Greenbean Casserole

page 46

Creamy, crunchy, and oh-so-cozy

Clockwise from top: Fried Green Beans and Onions (recipe on page 50); Roasted Green Beans (recipe on page 49); Classic Green Bean Casserole (recipe on page 46); Green Bean Pie (recipe on page 49); Green Bean and Mushroom Tart (recipe on page 50)

People have been savoring rich, hearty casseroles for centuries. But green bean casserole is—despite its unmistakable air of nostalgia—a much younger tradition.

Invented during the 1950s in the Home Economics department of the Campbell's Soup Company to promote their Cream of Mushroom Soup, this cozy creation came of age with many of your parents and grandparents. Comprised of creamy gravy, mushrooms, fried onions, and green beans, it became a Thanksgiving mainstay in the decades that followed. Just like so many of your favorite recipes, the dish has been adopted, adapted, and claimed by mothers and grandmothers across America. Now you can join the ranks of such inventive home cooks with five more takes on the holiday icon worthy of any festive feast.

Classic Green Bean Casserole

MAKES 6 TO 8 SERVINGS

With three tasty twists on the classic fried onions, this from-scratch version will make a green bean casserole lover out of anyone.

8 tablespoons unsalted butter, divided
2 pounds fresh green beans, trimmed and halved crosswise
2 cups sliced fresh baby portobello mushrooms
1 cup thinly sliced yellow onion
4 cloves garlic, minced
1 tablespoon apple cider vinegar
¼ cup all-purpose flour
2 cups heavy whipping cream
½ cup grated Parmesan cheese
2 tablespoons chopped fresh thyme
1 tablespoon Worcestershire sauce
1½ teaspoons kosher salt
¾ teaspoons ground black pepper
Fried Shallot Topping (recipe follows)
Garnish: fresh thyme

1. Preheat oven to 350°. Spray a 2-quart baking dish with cooking spray.
2. In a large Dutch oven, heat 2 tablespoons butter over medium-high heat. Add half of green beans; sauté, stirring frequently, until just tender, 6 to 8 minutes. Transfer to prepared dish. Repeat with 2 tablespoons butter and remaining green beans.
3. In same Dutch oven, heat remaining 4 tablespoons butter over medium-high heat. Add mushrooms; cook, stirring occasionally, until golden brown, 4 to 5 minutes. Add onion and garlic; cook until tender, 4 to 5 minutes. (Adjust heat if necessary to prevent vegetables from overbrowning.) Add vinegar; cook for 1 to 2 minutes. Stir in flour; cook for 1 minute, stirring constantly. Whisk in cream; cook, stirring frequently, until slightly thickened, about 3 minutes. Remove from heat; whisk in Parmesan, thyme, Worcestershire, salt, and pepper. Transfer mixture to prepared dish; stir to combine with green beans.
4. Bake until bubbly, 25 to 30 minutes. Sprinkle Fried Shallot Topping over casserole before serving. Garnish with thyme, if desired.

Fried Shallot Topping

MAKES ABOUT 2½ CUPS

Vegetable oil, for frying
3 cups thinly sliced shallots, separated into rings (about 11 medium shallots)
¼ cup all-purpose flour
1½ teaspoons kosher salt
1 teaspoon ground black pepper

1. Fill a large Dutch oven halfway full with oil, and heat over medium-high heat until a deep-fry thermometer registers 375°.
2. In a large bowl, whisk together flour, salt, and pepper. Add shallots, stirring until fully coated.
3. Working in batches, fry shallots until golden brown, 1 to 2 minutes. Adjust heat as necessary to maintain temperature at 375°. Remove using a slotted spoon, and let drain on paper towels.

Green Bean Pie

MAKES 1 (9-INCH) PIE

Wedges of red onion add a vibrant and colorful flair to the top of this indulgent pie.

4	**tablespoons unsalted butter, divided**
3	**cups sliced fresh baby portobello mushrooms**
6	**cups cut fresh green beans**
3	**cloves garlic, minced**
1	**(8-ounce) package cream cheese, cubed and softened**
½	**cup half-and-half**
2½	**teaspoons chopped fresh thyme**
1¾	**teaspoons kosher salt**
1	**teaspoon Worcestershire sauce**
¾	**teaspoon ground black pepper**
½	**(14.1-ounce) package refrigerated piecrusts**
¼	**large red onion**
1	**teaspoon canola oil**
1	**large egg white, lightly beaten**

1. Preheat oven to 425°.

2. In a large Dutch oven, heat 2 tablespoons butter over medium-high heat. Add mushrooms; cook, stirring occasionally, until lightly browned and tender, 5 to 6 minutes. Transfer mushrooms to a bowl.

3. In same Dutch oven, melt remaining 2 tablespoons butter. Add green beans; sauté for 13 minutes, stirring frequently. (Adjust heat if necessary to prevent beans from overbrowning.) Add garlic; cook until beans are crisp-tender, 2 to 3 minutes. Add cream cheese, half-and-half, thyme, salt, Worcestershire, and pepper; cook until cream cheese is melted, 2 to 3 minutes. Stir in mushrooms; remove from heat.

4. On a lightly floured surface, roll dough into a 12 ¾-inch circle. Transfer to a 9-inch deep-dish pie plate, pressing into bottom and up sides. Fold edges under, and crimp as desired.

5. Spoon bean mixture into prepared crust. Peel onion, trimming but keeping root intact; slice onion vertically into ¼-inch-thick wedges. Arrange wedges cut side down over filling; brush with oil. Brush crust with egg white.

6. Bake on lowest oven rack until crust is golden brown and filling is bubbly, 25 to 30 minutes, loosely covering crust with foil after 15 minutes of baking to prevent excess browning, if necessary. Let stand for 15 minutes before serving.

Roasted Green Beans

MAKES 6 TO 8 SERVINGS

We swapped the baking dish for a sheet pan, but this side dish is still full of classic flavor.

2	**pounds fresh green beans, trimmed**
1	**large red onion, sliced (about ¾ pound)**
1	**(8-ounce) package sliced fresh baby portobello mushrooms**
4	**slices center-cut bacon, chopped**
¼	**cup canola oil**
2¼	**teaspoons kosher salt**
¾	**teaspoon ground black pepper**
1	**tablespoon chopped fresh thyme**
1	**tablespoon apple cider vinegar**
1	**cup crumbled pork rinds**

1. Preheat oven to 425°. Line a large baking sheet with parchment paper.

2. Spread beans, onion, mushrooms, and bacon on prepared pan so they fit in a single layer. (Use two baking sheets, if necessary.) Drizzle with oil, and sprinkle with salt and pepper, tossing to coat.

3. Roast until vegetables are browned and tender, 30 to 35 minutes. Transfer vegetables to a single sheet pan or desired serving dish; toss with thyme and vinegar. Top with pork rinds. Serve immediately.

Fried Green Beans and Onions

MAKES 4 TO 6 SERVINGS

Beer-battered green beans? Oh yes—and it's as delicious as it sounds.

Vegetable oil, for frying
⅔ cup mayonnaise
⅓ cup whole buttermilk
1½ teaspoons chopped fresh thyme
2 small cloves garlic, grated
½ teaspoon Worcestershire sauce
2¾ teaspoons kosher salt, divided
1¼ teaspoons ground black pepper, divided
½ large red onion
¾ cup all-purpose flour
½ cup rice flour (see Kitchen Tip)
1 cup cold beer
½ pound green beans, trimmed
Flaked sea salt

1. Fill a large Dutch oven halfway full with oil, and heat over medium-high heat until a deep-fry thermometer registers 375°.
2. In a medium bowl, stir together mayonnaise, buttermilk, thyme, garlic, Worcestershire, ¾ teaspoon salt, and ½ teaspoon pepper. Set aside.
3. Peel onion, and remove root; slice vertically into ½-inch-thick wedges, and separate.
4. In a large bowl, stir together flours, remaining 2 teaspoons salt, and remaining ¾ teaspoon pepper; whisk in beer until smooth.
5. Working in batches, evenly coat green beans in batter, letting excess drip off. Fry until golden and crisp, 2 to 3 minutes. Remove using a spider strainer, and let drain on paper towels. Sprinkle with flaked sea salt. Repeat with onion. Serve immediately with buttermilk sauce.

KITCHEN TIP Can't find rice flour? All-purpose flour can be used in its place. Just add 2 tablespoons more beer.

Green Bean and Mushroom Tart

MAKES 1 (12X10-INCH) TART

This gorgeous tart uses store-bought puff pastry to channel the simplicity of its casserole cousin.

½ (17.3-ounce) package frozen puff pastry, thawed
1 large egg, lightly beaten
1 (8-ounce) package cream cheese, softened
1 cup freshly grated fontina cheese, divided
2 tablespoons unsalted butter, softened
4 teaspoons chopped fresh thyme
1 clove garlic, grated
1 teaspoon kosher salt
¾ teaspoon ground black pepper
½ pound fresh green beans, trimmed
½ cup sliced fresh baby portobello mushrooms
½ cup thinly sliced shallot
Garnish: ground black pepper

1. Preheat oven to 400°. Line a baking sheet with parchment paper.
2. On a lightly floured surface, unfold puff pastry. (If pastry cracks, wet fingers, and gently press dough back together.) Roll puff pastry into a 12x10-inch rectangle; transfer to prepared pan. Using a sharp paring knife, lightly trace a 1-inch border inside rectangle; brush border with egg wash.
3. In a medium bowl, stir together cream cheese, ½ cup fontina, butter, thyme, garlic, salt, and pepper until well combined. Spread cream cheese mixture inside puff pastry border. Arrange green beans in a single layer over cream cheese mixture, trimming to fit, if necessary. Top with mushrooms and shallot.
4. Bake for 17 minutes. Top with remaining ½ cup fontina, and bake until pastry is golden brown, cheese is melted, and vegetables are tender, 3 to 5 minutes more. Garnish with pepper, if desired.

HEARTY GREENS

Winter greens shine in these yummy recipes filled with collards, mustard greens, Swiss chard, turnip greens, and kale of all kinds

Creamy Swiss Chard with Crispy Leeks and Shallots

MAKES 6 TO 8 SERVINGS

Creamy, crispy, and cheesy, this dish is a winter must-have.

2 cups vegetable oil, divided
½ pound thick-cut bacon, sliced ¼ inch thick
1 cup sliced leeks, washed and dried
½ cup sliced shallot
½ cup cornstarch
1½ teaspoons kosher salt, divided
1 tablespoon unsalted butter
2 cloves garlic, minced
1 cup chicken broth, divided
1½ pounds chopped Swiss chard
4 ounces cream cheese, cubed and softened
¼ teaspoon ground nutmeg
¼ teaspoon ground black pepper
1 cup freshly grated Parmesan cheese
Garnish: finely shredded Parmesan cheese

1. In a large skillet, heat 1 tablespoon oil over medium heat. Add bacon, and cook, stirring frequently, until golden brown and crispy, 7 to 10 minutes. Using a slotted spoon, remove bacon from pan, and let drain on paper towels.

2. Add remaining 1 tablespoon oil to pan, and heat over medium heat until a deep-fry thermometer registers 350°.

3. In a medium bowl, combine leeks, shallot, and cornstarch, tossing until well coated. Carefully add leek mixture to oil, shaking off excess cornstarch. Cook, stirring occasionally, until crispy and golden brown, 8 to 12 minutes. Using a slotted spoon, remove leek mixture from oil, and let drain on paper towels. Season with ½ teaspoon salt.

4. In a medium Dutch oven, heat butter over medium heat. Add garlic, and cook until softened and lightly browned, 7 to 10 minutes. Add ½ cup broth, and cook until hot, 5 to 7 minutes.

5. Add Swiss chard in 3 batches, and cook, stirring occasionally, until wilted, 10 to 15 minutes, adding remaining ½ cup broth as needed to wilt chard. Stir in cream cheese, nutmeg, black pepper, and remaining 1 teaspoon salt. Cook, stirring frequently, until cream cheese is melted and mixture is slightly thickened, 7 minutes. Stir in Parmesan until melted and smooth, 3 to 5 minutes.

6. Top Swiss chard mixture with crispy leek mixture and bacon. Garnish with Parmesan, if desired.

KITCHEN TIP Top the creamy Swiss chard mixture with the leek and bacon mixture just before you serve it to ensure it stays deliciously crispy.

Turnip Greens Casserole

MAKES 6 TO 8 SERVINGS

Get your greens with this creamy dish.

- **1 tablespoon olive oil**
- **2 ham hocks, scored**
- **1 small yellow onion, chopped**
- **2 cloves garlic, minced**
- **2 pounds washed and chopped turnip greens**
- **8 cups chicken broth**
- **2 bay leaves**
- **1 tablespoon plus ¼ teaspoon kosher salt, divided**
- **1½ cups heavy whipping cream**
- **1 large egg**
- **1 (15.5-ounce) can black-eyed peas, rinsed and drained**
- **1½ cups cooked wild rice blend**
- **⅔ cup panko (Japanese bread crumbs)**
- **2 tablespoons unsalted butter, melted**

1. Preheat oven to 375°. Lightly spray a 2.5-quart baking dish with cooking spray.

2. In a large Dutch oven, heat oil over medium heat. Add ham hocks, and cook, turning occasionally, until browned on all sides, 10 minutes. Remove from pot, and add onion and garlic. Cook, stirring occasionally, until softened, 5 minutes.

3. Add greens, in 3 batches, and cook, stirring often, until all greens have been added. Return ham hocks to pot with broth, bay leaves, and 1 tablespoon salt. Bring to a boil over medium-high heat. Reduce heat to medium-low, and cook, stirring occasionally, until greens and ham hocks are tender, 35 to 45 minutes. Drain greens. Pick meat from ham hocks. Discard skin, bone, and bay leaves.

4. In a large bowl, whisk together cream and egg. Fold in ham hock meat, greens, black-eyed peas, and rice. Transfer to prepared baking dish.

5. In a small bowl, combine panko, butter, and remaining ¼ teaspoon salt. Sprinkle over greens mixture.

6. Bake until golden brown and bubbly, 25 to 30 minutes.

Smoked Sausage, Collards, and Butternut Squash Soup

MAKES 6 TO 8 SERVINGS

Cozy up to servings of this flavorful soup.

1	**tablespoon olive oil**
1	**pound smoked sausage, sliced**
4	**cloves garlic, minced**
1	**small yellow onion, diced**
1	**tablespoon minced fresh ginger**
6	**cups chopped collard greens**
4	**cups peeled and diced butternut squash**
1	**teaspoon kosher salt**
¼	**teaspoon crushed red pepper**
6	**cups chicken broth**

French bread and crushed red pepper, to serve

1. In a large pot or Dutch oven, heat oil over medium heat. Add sausage, and cook, stirring occasionally, until lightly browned, 5 to 7 minutes. Add garlic, onion, and ginger. Cook, stirring occasionally, until softened, 5 to 7 minutes. (If it starts to stick, add a small amount of broth and scrape browned bits from bottom of pot with a wooden spoon.)

2. Add collards, squash, salt, crushed red pepper, and broth. Increase heat to medium-high, and bring to a boil. Reduce heat to medium-low, and simmer until squash and collards are tender, 30 to 35 minutes. Serve with French bread and crushed red pepper.

Mustard Greens Pesto with Spaghetti and Chicken Meatballs

MAKES 6 TO 8 SERVINGS

Any hearty green will work to make this easy yet tasty pesto that packs a flavor-filled punch.

Meatballs:

1	**pound ground chicken**
1	**large egg**
1	**tablespoon olive oil**
1	**teaspoon Worcestershire sauce**
¾	**cup plain dry bread crumbs**
½	**cup grated pecorino cheese**
2	**tablespoons chopped fresh parsley**
1	**tablespoon minced shallot**
2	**cloves garlic, minced**
1	**teaspoon kosher salt**
½	**teaspoon packed lemon zest**
¼	**teaspoon crushed red pepper**
¼	**teaspoon ground black pepper**

Pesto:

3	**cups chopped fresh mustard greens**
1	**cup packed fresh flat leaf parsley leaves**
½	**teaspoon lemon zest**
½	**cup fresh lemon juice**
¼	**cup water**
¼	**cup toasted pine nuts**
¼	**cup chopped toasted walnuts**
4	**cloves garlic, smashed**
½	**teaspoon kosher salt**
⅛	**teaspoon crushed red pepper**
1	**cup extra-virgin olive oil**
1	**(16-ounce) package spaghetti, cooked according to package directions**

Garnish: shaved pecorino cheese, fresh parsley leaves, crushed red pepper

1. Preheat oven to 400°. Line a rimmed baking sheet with parchment paper.

2. For Meatballs: In a large bowl, combine chicken, egg, oil, and Worcestershire. Add bread crumbs, cheese, parsley, shallot, garlic, salt, lemon zest, crushed red pepper, and black pepper until just combined. Divide mixture into 24 portions, and roll into balls. Place on prepared baking sheet.

3. Bake until golden brown and an instant-read thermometer registers 165°, 15 to 20 minutes.

4. For Pesto: In the container of a blender, add greens, parsley, lemon zest and juice, ¼ cup water, pine nuts, walnuts, garlic, salt, and crushed red pepper, and blend until finely chopped. With blender running, slowly add oil in a steady stream until fully combined.

5. In a large skillet, combine pesto and spaghetti. Cook over medium heat until just heated through, 5 to 7 minutes.

6. Serve meatballs over spaghetti. Garnish with pecorino, parsley, and crushed red pepper, if desired.

Crispy Kale Salad with Roasted Sweet Potatoes

MAKES 6 TO 8 SERVINGS

Winter salads don't get any tastier.

4	**cups chopped curly kale**
3	**cups chopped red kale**
3	**cups chopped lacinato kale (Tuscan kale)**
2	**tablespoons olive oil, divided**
1	**tablespoon kosher salt, divided**
3	**cups peeled and diced sweet potato, ½-inch pieces**
3	**cups cubed Buttermilk Cornbread, ¾-inch pieces (recipe follows)**
¼	**cup grated Parmigiano-Reggiano cheese**
2	**cups baby kale**
¼	**cup sliced red onion**
¼	**cup toasted chopped pecans**
½	**cup mayonnaise**
¼	**cup balsamic vinegar**

- **2 tablespoons pure maple syrup**
- **1 tablespoon Dijon mustard**

1. Preheat oven to 375°. Line 3 rimmed baking sheets with parchment paper.
2. In a large bowl, combine curly kale, red kale, and lacinato kale. Transfer half of mixture to another bowl. To half of kale mixture, add 1 tablespoon oil and 1½ teaspoons salt, mixing until well combined. Transfer to a prepared baking sheet.
3. Bake until browned and crisp, 13 to 15 minutes. Let cool completely.
4. In a medium bowl, combine sweet potato, remaining 1 tablespoon oil, and remaining 1½ teaspoons salt. Transfer to another prepared baking sheet.
5. Bake, turning occasionally, until golden brown and tender, 25 to 30 minutes. Let cool completely.
6. Reduce oven temperature to 350°. Arrange Buttermilk Cornbread cubes on remaining prepared baking sheet. Sprinkle with Parmigiano-Reggiano.
7. Bake until golden brown and crisp, 35 to 40 minutes.
8. To remaining half of kale mixture, add roasted kale, sweet potatoes, cornbread croutons, baby kale, red onion, and pecans.
9. In a small bowl, combine mayonnaise, vinegar, maple syrup, and mustard. Drizzle over kale mixture, and gently toss to combine.

Buttermilk Cornbread

MAKES 1 (10-INCH) LOAF

- **½ cup unsalted butter, diced**
- **2 cups stone-ground cornmeal**
- **1 cup all-purpose flour**
- **1 tablespoon baking powder**
- **1 tablespoon sugar**
- **1½ teaspoons kosher salt**
- **2½ cups whole buttermilk**
- **2 large eggs**

1. Preheat oven to 425°. Place a 10-inch cast-iron skillet in oven to preheat, at least 15 minutes.
2. Place butter in the cast-iron skillet and return to oven to melt.
3. In a large bowl, whisk together cornmeal, flour, baking powder, sugar, and salt.
4. In a small bowl, whisk together buttermilk and eggs. Stir buttermilk mixture into cornmeal mixture until just combined. Slowly pour melted butter into batter, stirring until well combined. Pour batter into preheated skillet.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan for 5 minutes. Invert cornbread onto a wire rack, and let cool completely.

BREAD BONANZA

From yeasted rolls to quick breads, these comforting, fluffy bakes deserve a spot in your breadbasket

Sweet Potato and Sage Cornbread

page 62

Fruitcake Bread
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Sweet Potato and Sage Cornbread

MAKES 1 (10-INCH) LOAF

Sweet potato and sage create an autumnal flavor that'll complement any dish on your Thanksgiving menu.

1 pound sweet potatoes, scrubbed well and pricked all over with a fork
2 tablespoons canola oil
2 cups plain yellow cornmeal
1 cup all-purpose flour
1 tablespoon baking powder
1 tablespoon minced fresh sage
2 teaspoons kosher salt
¼ teaspoon baking soda
1½ cups whole buttermilk
½ cup unsalted butter, melted
2 large eggs
Fresh sage leaves (optional)

1. Microwave sweet potatoes on high until tender, 12 to 15 minutes, turning potatoes halfway through cook time. Carefully halve potatoes lengthwise, and let cool enough to handle, cut side up. Peel potatoes, and mash pulp until smooth.
2. Preheat oven to 425°. Add oil to a 10-inch cast-iron skillet. Place skillet in oven while oven heats.
3. In a large bowl, whisk together cornmeal, flour, baking powder, minced sage, salt, and baking soda. In a medium bowl, whisk together 1 cup mashed sweet potato, buttermilk, melted butter, and eggs until well combined. Stir potato mixture into cornmeal mixture until combined.
4. Carefully remove hot skillet from oven. Carefully spread batter into skillet. Lightly press whole sage leaves into batter, if desired.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan for 5 minutes; serve hot.

Eggnog Sweet Rolls

MAKES 10

Make your holiday morning merrier with a skilletful of these ooey-gooey rolls.

Dough:
3½ to 3¾ cups all-purpose flour, divided
2 tablespoons granulated sugar
1 (0.25-ounce) package active dry yeast
1½ teaspoons kosher salt
½ teaspoon ground nutmeg
¾ cup prepared eggnog
⅓ cup unsalted butter, cubed
¼ cup water
1 large egg

Filling:
½ cup firmly packed light brown sugar
2 teaspoons ground cinnamon
¼ cup unsalted butter, melted

Frosting:
¼ cup prepared eggnog, room temperature
2 tablespoons unsalted butter, softened
2½ cups confectioners' sugar
1 to 2 teaspoons water

Garnish: ground nutmeg

1. For dough: In a large bowl, whisk together 1½ cups flour, granulated sugar, yeast, salt, and nutmeg.
2. In a small saucepan, cook eggnog, butter, and ¼ cup water over medium-low heat until mixture registers to 120° to 130° on an instant-read thermometer (butter does not need to melt completely). Add eggnog mixture to flour mixture, and beat with a mixer at medium speed for 2 minutes. Add egg; beat at high speed for 2 minutes. With mixer on low speed, gradually beat in enough remaining 2 to 2¼ cups flour to form a soft dough.
3. Turn out dough onto a floured

surface, and knead until dough is smooth and elastic, 6 to 8 minutes. Spray a large bowl with cooking spray; add dough to bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°) until doubled in size, about 1 hour.

4. Spray a 10-inch round cast-iron skillet with baking spray with flour. Punch down dough. Turn out dough onto a lightly floured surface; roll dough to a 15x10-inch rectangle.

5. For filling: In a small bowl, whisk together brown sugar and cinnamon. Brush melted butter onto dough, leaving a ½-inch border on one long side. Sprinkle sugar mixture onto butter. Starting at long side without border, tightly roll up dough into a log, pinching seam to seal. Using a serrated knife, cut log into 10 (1½-inch-thick) slices. Place slices, cut side up, in prepared pan. Cover and let rise in a warm, draft-free place (75°) until doubled in size, about 45 minutes.

6. Preheat oven to 350°. Bake until golden brown, 25 to 30 minutes. Let cool on a wire rack for 30 minutes.

7. For frosting: In a medium bowl, beat eggnog and butter with a mixer at medium speed until combined. Gradually add confectioners' sugar, beating at low speed smooth and creamy, stopping to scrape sides of bowl. Beat in water, 1 teaspoon at a time, if needed to reach a spreadable consistency. Spread onto warm rolls. Garnish with nutmeg, if desired. Serve warm.

> **KITCHEN TIP** If you like the center of your sweet rolls to bake up tall, slightly push up the center of the dough rolls on the underside before placing in the skillet.

Rosemary-Parmesan-Black Pepper Rolls

MAKES 13

The trifecta of flavor in these rolls will leave a lasting impression on all your guests.

- **4 to 5 cups all-purpose flour, divided**
- **3 tablespoons sugar**
- **2 (0.25-ounce) packages active dry yeast**
- **4 teaspoons minced fresh rosemary**
- **1 tablespoon kosher salt**
- **1 teaspoon ground black pepper, divided**
- **1½ cups whole milk**
- **¼ cup unsalted butter, cubed**
- **¾ cup grated Parmesan cheese, divided**
- **1 large egg**
- **1 tablespoon water**

Garnish: chopped fresh rosemary

1. In a large bowl, whisk together 2 cups flour, sugar, yeast, rosemary, salt, and ¾ teaspoon pepper.

2. In a small saucepan, heat milk and butter over medium-low heat until mixture registers 120° to 130° on an instant-read thermometer (butter does not need to melt completely). Add milk mixture to flour mixture, and beat with a mixer at medium speed for 2 minutes. Beat in ½ cup cheese. Gradually beat in enough remaining 2 to 3 cups flour to form a soft dough.

3. Turn out dough onto a heavily floured surface, and knead until dough is smooth and elastic, 3 to 5 minutes. Spray a large bowl with cooking spray; add dough to bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°) until doubled in size, about 1 hour.

4. Spray a 10-inch square cast-iron skillet with baking spray with flour. Punch down dough. Turn out dough onto a lightly floured surface; divide dough into 13 portions, and shape each portion into a ball. Place dough balls in prepared pan. Cover and let rise in a warm, draft-free place (75°) until doubled in size, about 35 minutes.

5. Preheat oven to 375°.

6. In a small bowl, whisk together egg and 1 tablespoon water; brush onto rolls. Sprinkle with remaining ¼ cup Parmesan and remaining ¼ teaspoon pepper.

7. Bake until golden brown, 25 to 30 minutes, loosely covering with foil halfway through to prevent excess browning, if needed. Garnish with rosemary, if desired. Let cool on a wire rack for 20 minutes. Serve warm.

Fruitcake Bread

MAKES 1 (8X4-INCH) LOAF

This delightful take on a seasonal classic isn't like your grandmother's version—it's even better.

3 cups all-purpose flour, divided
3 tablespoons granulated sugar
1 (0.25-ounce) package active dry yeast
1½ teaspoons kosher salt
¾ teaspoon ground cinnamon
1 cup plus 2 tablespoons whole milk
¼ cup unsalted butter, cubed
1 (8-ounce) container mixed candied fruit, chopped
1 large egg
1 tablespoon water
Garnish: confectioners' sugar

1. In a large bowl, whisk together 1 cup flour, granulated sugar, yeast, salt, and cinnamon.
2. In a small saucepan, cook milk and butter over medium-low heat until mixture registers 120° to 130° on an instant-read thermometer (butter does not need to melt completely). Add milk mixture to flour mixture, and beat with a mixer at medium speed for 2 minutes. Beat in candied fruit. Gradually beat in enough remaining 2 cups flour to form a soft, slightly sticky dough.
3. Turn dough onto a floured surface, and knead until dough is smooth and elastic, 6 to 8 minutes. Spray a large bowl with cooking spray; add dough to bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°) until doubled in size, about 1 hour.
4. Spray an 8x4-inch cast-iron loaf pan with baking spray with flour. Punch down dough.
5. On a lightly floured surface, roll dough to a 12x7-inch rectangle. Beginning at one short side of dough, tightly roll up dough into a log, pinching seam and ends to seal. Place, seam side down, in prepared pan. Loosely cover with plastic wrap, and let rise in a warm, draft-free place (75°) until doubled, about 45 minutes.
6. Preheat oven to 375°.
7. In a small bowl, whisk together egg and 1 tablespoon water; brush onto dough.
8. Bake until top is golden brown, 40 to 45 minutes, loosely covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Garnish with confectioners' sugar, if desired. Store in an airtight container for up to 3 days.

Rum-Raisin Scones

MAKES 8

This crumbly, buttery treat is just waiting to be enjoyed with a cup of hot tea or coffee.

⅔ cup raisins
¼ cup rum
2 cups all-purpose flour
¼ cup granulated sugar
1½ teaspoons baking powder
1½ teaspoons kosher salt
¼ teaspoon baking soda
6 tablespoons cold unsalted butter, cubed
½ cup cold whole buttermilk
1 large egg
1½ cups confectioners' sugar

1. In a small bowl, stir together raisins and rum; let stand for 10 minutes.
2. Preheat oven to 425°. Spray an 8-well cast-iron wedge pan with baking spray with flour.
3. In a large bowl, whisk together flour, granulated sugar, baking powder, salt, and baking soda. Using a pastry blender or 2 forks, cut in butter until mixture is crumbly.
4. In a small bowl, whisk together buttermilk and egg. Drain raisins, reserving rum. Stir raisins into flour mixture. Stir buttermilk mixture into flour mixture just until combined. (Dough will be wet.)
5. Turn out dough onto a heavily floured surface, and gently knead until it comes together, 5 to 6 times. Pat or roll dough into a 1½-inch-thick circle. Using a knife dipped in flour, cut dough into 8 wedges. Gently press wedges into wells of prepared pan.
6. Bake until golden brown, about 15 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool on a wire rack for 15 minutes.
7. In a small bowl, whisk together confectioners' sugar and 1 tablespoon reserved rum until smooth. Whisk in additional rum, 1 teaspoon at a time, as needed to thin glaze. Drizzle onto warm scones. Serve warm.

KITCHEN TIP It's fine to use dark raisins, golden raisins, or a combination of them in these scones.

All About CRANBERRIES

Look beyond the sauce to incorporate this sweet and tart berry into a bounty of your holiday recipes

Cranberry Short Ribs
With Blue Cheese Grits
page 75

Cranberry Jam Bread
page 73

Butternut Squash,
Cranberry, and Rice Salad
page 75

Cranberry Orange Jam

MAKES ABOUT 4½ CUPS

This quick jam makes enough for you to gift to a friend and keep a jar for yourself.

3½	**cups fresh or thawed frozen cranberries**
2	**cups sugar**
⅔	**cup water**
2	**(1.75-ounce) packages powdered fruit pectin***
5	**teaspoons orange zest (about 2 large oranges)**
⅓	**cup fresh orange juice (about 2 large oranges)**
1¼	**teaspoons ground ginger**

1. In the work bowl of a food processor, pulse cranberries until they are in small pieces, 3 to 4 times.

2. In a medium enamel-coated cast-iron Dutch oven, stir together cranberries, sugar, ⅔ cup water, zest and juice, and ginger. Bring to a boil over medium heat, stirring frequently. Reduce heat, and simmer, stirring occasionally, for 15 minutes.

3. Transfer hot jam to a heatproof container. Let cool, uncovered, to room temperature. Cover and refrigerate for up to 1 month.

**We used Sure-Jell Fruit Pectin.*

Cranberry Jam Bread

MAKES 1 (8X4-INCH) LOAF

A ribbon of bright homemade jam in this bread is a fun and sweet surprise.

¾	**cup Cranberry Orange Jam (recipe on page 72)**
1	**tablespoon cornstarch**
6	**tablespoons unsalted butter, softened**
¼	**cup sugar**
2	**large eggs**
2	**teaspoons vanilla extract**
2	**cups plus 3 tablespoons all-purpose flour, divided**
1	**teaspoon baking powder**
½	**teaspoon ground cinnamon**
¼	**teaspoon kosher salt**
½	**cup whole buttermilk, room temperature**
¾	**cup granola***
3	**tablespoons unsalted butter, melted**

1. Preheat oven to 350°. Spray an 8x4-inch cast-iron loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.

2. In a small bowl, whisk together Cranberry Orange Jam and cornstarch until cornstarch is dissolved; reserve.

3. In a large bowl, beat softened butter and sugar with a mixer at medium-high speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined. Beat in vanilla.

4. In a medium bowl, whisk together 2 cups flour, baking powder, cinnamon, and salt. Gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.

5. Spread 1½ cups batter into prepared pan. Using the back of a spoon, make a shallow trench in batter from one short side of pan to the other, leaving a ½-inch border around all sides of pan. Spoon reserved jam mixture into trench in batter. Gently spread remaining batter onto jam to fully cover.

6. In a small bowl, stir together granola, melted butter, and remaining 3 tablespoons flour; sprinkle onto batter.

7. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes, loosely covering with foil after 20 minutes to prevent excess browning, if needed. Let cool in pan on wire rack for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on wire rack. Store in an airtight container for up to 3 days.

**We used Nature Valley Protein Oats & Honey Granola.*

KITCHEN TIP This salad is delicious served warm or at room temperature, but don't skip stirring together the salad when the squash and rice are hot; those ingredients will absorb the dressing better than if they were at room temperature.

Butternut Squash, Cranberry, and Rice Salad

MAKES ABOUT 6½ CUPS

Freshen up your holiday menu with this delicious grain salad. If you have any leftovers, it's terrific with a handful of salad greens tossed in to create a light but filling lunch.

Dressing:

¼ cup apple cider vinegar
¼ cup minced red onion
1 clove garlic, minced
1 tablespoon minced fresh sage
1 tablespoon Dijon mustard
½ teaspoon kosher salt
¼ teaspoon ground black pepper
⅓ cup olive oil

Salad:

1 tablespoon olive oil
5 cups cubed seeded peeled butternut squash (about 1 large squash)
¾ teaspoon kosher salt, divided
½ teaspoon ground black pepper, divided
2 (8.8-ounce) packages fully cooked long-grain and wild rice, heated according to package directions
½ cup dried cranberries
½ cup walnuts, toasted and roughly chopped

Garnish: chopped fresh sage

1. For dressing: In a medium bowl, whisk together vinegar, onion, garlic, sage, mustard, salt, and pepper until well combined. Gradually whisk in oil until well combined. Cover and refrigerate for up to 5 days.
2. Preheat oven to 400°.
3. In a 12-inch cast-iron skillet, heat oil over medium-high heat. Add squash, ½ teaspoon salt, and ¼ teaspoon pepper. Cook, stirring occasionally, until lightly browned, 5 to 8 minutes.
4. Bake until squash is fork-tender, about 15 minutes.
5. In a large bowl, stir together hot squash, hot rice, cranberries, walnuts, remaining ¼ teaspoon salt, and remaining ¼ teaspoon pepper; stir in desired amount of dressing. Garnish with sage, if desired.

Cranberry Short Ribs with Blue Cheese Grits

MAKES 4 SERVINGS
(photo on page 69)

Sweet and tart cranberries coupled with tangy blue cheese create an impressive flavor pairing in this hearty dinner.

2 tablespoons vegetable oil
2 tablespoons kosher salt
2 teaspoons ground black pepper
3½ pounds bone-in beef short ribs
1 cup low-sodium beef broth
2 tablespoons all-purpose flour
½ cup cranberry juice
1 tablespoon stone-ground mustard
½ teaspoon crushed red pepper
1½ cups fresh or thawed frozen cranberries
1 tablespoon balsamic vinegar
Blue Cheese Grits (recipe follows)
Garnish: fresh rosemary, crumbled blue cheese

1. Preheat oven to 325°.
2. In a large enamel-coated cast-iron Dutch oven, heat oil over medium-high heat. Sprinkle salt and black pepper all over ribs. Cook ribs until browned all over, about 1 minute per side.
3. In a small bowl, gradually whisk broth into flour until smooth. Whisk in cranberry juice, mustard, and red pepper until well combined. Add broth mixture to pot with ribs; bring to a boil. Cover with lid.
4. Bake until meat is fork-tender and can easily be removed from the bone, about 1 hour and 30 minutes.
5. Remove ribs from pot. Stir cranberries into broth mixture in pot; bring to a boil over medium-high heat. Reduce heat and simmer, uncovered, until cranberries being to burst, 8 to 10 minutes. Stir in vinegar.
6. Meanwhile, shred meat with forks, discarding bones and any fat. Stir meat into cranberry mixture in pot; cook until heated through. Serve with Blue Cheese Grits. Garnish with rosemary and blue cheese, if desired.

Blue Cheese Grits

MAKES ABOUT 4 CUPS

2 cups water
2 cups whole milk
1 teaspoon kosher salt
1 cup quick-cooking grits
¼ cup crumbled blue cheese

1. In a medium enamel-coated cast-iron Dutch oven, bring 2 cups water, milk, and salt to a boil over medium-high heat. Slowly whisk in grits. Reduce heat, and simmer, partially covered and stirring occasionally, until grits are tender, about 10 minutes. Stir in blue cheese. Serve immediately.

HOLIDAY Pies

Celebrate the season with these festive sweets

Cranberry-Apple Pie
page 78

Cranberry-Apple Pie

MAKES 1 (9-INCH) DEEP-DISH PIE

Make a few extra batches of this delicious piecrust to keep in the freezer and pull out whenever you receive your next holiday potluck invite or company is coming.

5 cups peeled ¼-inch-sliced Granny Smith apples
2 cups peeled ¼-inch-sliced Honeycrisp apples
1 cup dried cranberries
½ cup granulated sugar
½ cup firmly packed light brown sugar
¼ cup cornstarch
1½ tablespoons fresh lemon juice
2 teaspoons vanilla extract
1 teaspoon apple pie spice
½ teaspoon kosher salt
Buttermilk Pie Dough (recipe follows)
2 tablespoons unsalted butter, cubed
1 large egg, lightly beaten

1. Preheat oven to 425°. Place oven rack in bottom third of oven.
2. In a large bowl, combine apples, cranberries, sugars, cornstarch, lemon juice, vanilla, pie spice, and salt.
3. On a lightly floured surface, roll half of Buttermilk Pie Dough to a 12-inch circle. Transfer to a 9-inch deep-dish cast-iron pie plate, pressing into bottom and up sides. Spoon apple mixture into dough and dot with cubed butter.
4. On a lightly floured surface, roll remaining Buttermilk Pie Dough to a 12-inch circle. Cut vents in dough with a small cookie cutter. Place dough on top of filling. Pinch top and bottom edges of crust together. Trim to ½-inch past edge of pie plate, if necessary. Fold edges under, and crimp as desired. Freeze until firm, about 15 minutes.
5. Place pie plate on a rimmed baking sheet. Brush crust with lightly beaten egg.
6. Place in oven and immediately reduce oven temperature to 375°. Bake until golden brown and filling bubbles in center, 1 hour and 10 minutes to 1 hour and 20 minutes. Let cool for at least 30 minutes. Serve warm or at room temperature.

Buttermilk Pie Dough

MAKES 1 (9-INCH) DOUBLE CRUST

3 cups all-purpose flour
2 teaspoons kosher salt
1 cup cold unsalted butter, cubed
8 to 10 tablespoons cold whole buttermilk

1. In the work bowl of a food processor, combine flour and salt; pulse until combined. Add cold butter; pulse until mixture is crumbly and butter is in pea-size pieces. With processor running, add 8 tablespoons cold buttermilk in a slow, steady stream just until dough comes together. (Mixture may appear crumbly, but it should be moist and hold together when pinched.) Add additional buttermilk, 1 tablespoon at a time, if needed.
2. Turn out dough and divide in half. Shape each half into a disk. Wrap each disk tightly in plastic wrap and refrigerate for at least 30 minutes. Dough may be refrigerated for up to 3 days or frozen for up to 2 months.

Praline Pecan Chess Pie

MAKES 1 (9-INCH) PIE

We made a classic Southern pie even more reminiscent of the South by stirring in sweet and crunchy pecans.

½ (14.1-ounce) package refrigerated piecrusts
¾ cup firmly packed dark brown sugar
3 tablespoons all-purpose flour
¼ teaspoon kosher salt
3 large eggs, room temperature
6 tablespoons unsalted butter, melted and slightly cooled
2 teaspoons vanilla extract
¾ cup whole buttermilk, room temperature
2½ cups chopped praline pecans*

1. Preheat oven to 400°. Place oven rack in bottom third of oven.
2. On a lightly floured surface, unroll piecrust and roll dough to a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Fold edges under, and crimp as desired. Freeze for 15 minutes.
3. In a large bowl, whisk together brown sugar, flour, and salt. Whisk in eggs, melted butter, and vanilla until combined. Slowly add buttermilk, whisking until just combined. Stir in pecans. Pour mixture into prepared crust.
4. Bake for 15 minutes. Reduce oven temperature to 325°. Bake until edges are set, center still has a slight jiggle, and an instant-read thermometer inserted in center registers 200°, about 35 minutes more, covering edges with foil to prevent excess browning, if necessary. Let cool completely on a wire rack. Refrigerate until ready to serve. Serve room temperature or chilled.

**We used Cane River Pecan Company Praline Pecans.*

Molasses Sweet
Potato Bars

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Chocolate-Coconut Custard Pie

MAKES 1 (9-INCH) DEEP-DISH PIE

The hustle and bustle of the season means make-ahead recipes like this are even more treasured. Prepare this recipe the night before you plan to serve it, so it comes together in a snap when you're ready to entertain.

1	**cup whole milk**
1	**cup canned unsweetened coconut milk**
½	**cup sugar, divided**
4	**large egg yolks**
3	**tablespoons cornstarch**
⅛	**teaspoon kosher salt**
6	**ounces bittersweet chocolate, chopped**
1½	**cups sweetened flaked coconut**
1	**teaspoon vanilla extract**
¼	**teaspoon coconut extract**
	Chocolate Crumb Crust (recipe follows)
1	**(8-ounce) container frozen whipped topping, thawed**
	Garnish: chopped bittersweet chocolate, toasted sweetened flaked coconut

1. In a medium saucepan, heat whole milk, coconut milk, and ¼ cup sugar over medium heat until steaming. In a medium bowl, whisk together remaining ¼ cup sugar, egg yolks, cornstarch, and salt until smooth. Whisk hot milk mixture into yolk mixture. Return mixture to saucepan; cook, whisking constantly, until mixture starts to boil. Let boil, whisking constantly, until cornstarch flavor has cooked out, 2 to 3 minutes.
2. Remove from heat. Whisk in chocolate until fully melted and combined. Stir in coconut and extracts.
3. Pour filling into Chocolate Crumb Crust. Cover with plastic wrap, pressing directly on surface of filling to prevent a skin from forming. Refrigerate until cold, 3 to 4 hours or overnight. Just before serving, top with whipped topping. Garnish with chocolate and coconut, if desired.

Chocolate Crumb Crust

MAKES 1 (9-INCH) DEEP-DISH CRUST

2	**cups finely crushed chocolate graham cracker crumbs**
2	**tablespoons sugar**
¼	**teaspoon kosher salt**
7	**tablespoons unsalted butter, melted**

1. Preheat oven to 350°.
2. In a medium bowl, stir together crumbs, sugar, salt, and melted butter until evenly combined.
3. Using a measuring cup, press mixture into bottom and up sides of a 9-inch deep-dish pie plate.
4. Bake until dry, set, and fragrant, 14 to 16 minutes. Let cool completely.

KITCHEN TIP Don't be afraid to refrigerate this pie in your cast-iron skillet, which will keep it cooler for longer when serving.

Ambrosia Pie

MAKES 1 (10-INCH) PIE

Turn the beloved flavors of this sweet Southern salad into a festive dessert.

12 sheets honey graham crackers
⅔ cup lightly packed sweetened flaked coconut
⅔ cup chopped pecans
½ cup plus 5 tablespoons granulated sugar, divided
6 tablespoons unsalted butter, melted
12 ounces cream cheese, softened
1½ cups confectioners' sugar
1½ cups cold heavy whipping cream
¾ cup chopped pineapple tidbits, drained and patted dry
¾ cup chopped mandarin oranges, drained and patted dry
1 tablespoon cornstarch
¼ teaspoon kosher salt
½ cup warm water (105° to 110°)
1 tablespoon light corn syrup
1½ tablespoons cherry gelatin
1½ teaspoons fresh lemon juice
1 teaspoon vanilla extract
1¾ cups halved stemmed maraschino cherries

1. Preheat oven to 350°.
2. In the work bowl of a food processor, combine crackers, coconut, pecans, and 5 tablespoons granulated sugar; process until uniform in size. Add melted butter; pulse until evenly combined. Firmly press cracker mixture into bottom and up sides of a 10-inch cast-iron skillet.
3. Bake until set, 12 to 15 minutes. Let cool completely on a wire rack.
4. In a medium bowl, beat cream cheese and confectioners' sugar with a mixer at medium speed until smooth and creamy, about 1 minute. Slowly add cream in a slow, steady stream. Once all cream has been added, scrape down sides of bowl. Slowly increase to high speed and beat until thickened and smooth. Fold in pineapple and oranges. Spread filling over prepared crust. Refrigerate.
5. In a medium saucepan, whisk together cornstarch, salt, and remaining ½ cup granulated sugar. Pour in ½ cup warm water and corn syrup, whisking until smooth. Cook over medium heat until boiling. Let boil for 5 to 6 minutes, whisking occasionally (mixture will be thick). Remove from heat and whisk in gelatin, lemon juice, and vanilla. Pour mixture into a heatproof bowl, and fold in cherries. Let cool at room temperature for 30 minutes, stirring occasionally.
6. Pour cooled cherry sauce over filling. Refrigerate until set, at least 4 hours or up to overnight.

Molasses Sweet Potato Bars

MAKES 9
(photo on page 80)

Sticky-sweet, rich syrup is the perfect addition to these simple bars.

Shortbread Crust (recipe follows)
3 cups warm mashed baked sweet potato
1 (14-ounce) can sweetened condensed milk
¾ cup evaporated milk
¼ cup molasses
3 large eggs, room temperature
3 tablespoons unsalted butter, melted
3 tablespoons all-purpose flour
1½ teaspoons ground cinnamon
1 teaspoon kosher salt
1 teaspoon vanilla extract
¾ teaspoon ground ginger
½ teaspoon ground nutmeg
Molasses Whipped Cream (recipe follows)
Garnish: molasses

1. Preheat oven to 350°. Line a 9-inch square baking pan with parchment paper, letting excess extend over sides. Spray lightly with cooking spray.
2. Press Shortbread Crust evenly into bottom of prepared pan. Freeze until dough is firm, about 10 minutes. Bake until crust is light golden brown around edges, about 15 minutes. Let cool for 10 minutes.
3. In a large bowl, whisk together warm mashed sweet potato, sweetened condensed milk, evaporated milk, molasses, eggs, melted butter, flour, cinnamon, salt, vanilla, ginger, and nutmeg until well combined. Pour filling over warm crust.
4. Bake until filling is set and an instant-read thermometer inserted in center registers 175°, 45 to 50 minutes. Let cool completely in pan. Remove from pan using excess parchment as handles. Trim edges and cut into 9 squares using a hot dry knife. Serve with Molasses Whipped Cream. Garnish with molasses, if desired.

Shortbread Crust

MAKES 1 (9-INCH) CRUST

¾ cup unsalted butter, softened
⅓ cup sugar
2 teaspoons vanilla extract
1½ cups all-purpose flour
⅓ cup cornstarch
½ teaspoon ground cinnamon
½ teaspoon kosher salt

1. In the bowl of a stand mixer fitted with paddle attachment, beat butter and sugar on medium speed until fluffy, 2 to 3 minutes. Beat in vanilla.
2. In a small bowl, whisk together flour, cornstarch, cinnamon, and salt. With mixer on low speed, add flour mixture to butter mixture, beating until combined.

Molasses Whipped Cream

MAKES 2 CUPS

1 cup cold heavy whipping cream
1 tablespoon sugar
1 teaspoon molasses

1. In a large cold bowl, beat all ingredients with a mixer at medium speed until medium to stiff peaks form. Serve immediately.

HEIRLOOM DESSERTS

In a season full of traditions, it's the perfect time to pass these handed-down recipes around the table

Cranberry-Lemon
Chess Pie
page 90

Sweet Potato Pecan Pie

MAKES 1 (9-INCH) PIE

We combined two of the most beloved holiday recipes into one perfect pie.

Vinegar Pie Dough (recipe follows)

Filling:

2 cups peeled cooked sweet potato (about 1 pound)
1 cup sugar
¼ cup unsalted butter, melted
¼ cup evaporated milk
4 large eggs, divided
1 teaspoon lemon zest
½ teaspoon pumpkin pie spice
½ teaspoon vanilla extract
¼ teaspoon kosher salt
1 teaspoon water

Topping:

1½ cups coarsely chopped pecans
⅓ cup firmly packed light brown sugar
2 tablespoons all-purpose flour
2 tablespoons unsalted butter, melted
½ teaspoon pumpkin pie spice
⅛ teaspoon kosher salt

Cane syrup, to serve

1. Preheat oven to 375°.
2. Let Vinegar Pie Dough stand at room temperature until slightly softened, about 10 minutes. On a lightly floured surface, roll dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Fold edges under, and crimp as desired. Top with a piece of parchment paper, letting ends extend over edges of plate; add pie weights. Place on a rimmed baking sheet.
3. Bake for 15 minutes. Carefully remove paper and weights. Let cool on a wire rack for 20 minutes. Reduce oven temperature to 350°.
4. For filling: In the work bowl of a food processor, place sweet potato; process until smooth. Transfer sweet potato to a medium bowl. Add sugar, melted butter, evaporated milk, 3 eggs, zest, pumpkin pie spice, vanilla, and salt, whisking until combined. Pour into prepared crust.
5. In a small bowl, whisk together remaining egg and 1 teaspoon water. Brush egg wash onto crust.
6. Bake until filling is set, about 40 minutes.
7. For topping: In a medium bowl, stir together pecans, brown sugar, flour, melted butter, pumpkin pie spice, and salt with a fork until moistened. Sprinkle topping over pie, leaving a 1-inch border.
8. Bake until pecans are lightly toasted, about 10 minutes, covering crust with foil to prevent excess browning, if necessary. Let cool completely on a wire rack. Drizzle with cane syrup before serving, if desired.

Vinegar Pie Dough

MAKES 1 (9-INCH) PIECRUST

1¼ cups all-purpose flour
1 teaspoon sugar
½ teaspoon kosher salt
½ cup cold unsalted butter, cubed
5 tablespoons ice water
1 teaspoon distilled white vinegar

1. In a medium bowl, stir together flour, sugar, and salt. Using a pastry blender, cut in cold butter until mixture resembles coarse crumbs and a few pea-size pieces of butter remain. In a small bowl, combine 5 tablespoons ice water and vinegar. Add vinegar mixture, 1 tablespoon at a time, to flour mixture, stirring until a dough forms. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate until firm, at least 1 hour or overnight.

Eggnog Cheesecake

page 90

Spiced Rum-Pecan
Pound Cake with
Spiked Ambrosia

page 91

Gingerbread Sheet Cake

MAKES 1 (13X9-INCH) CAKE

We used two types of molasses in this cake—unsulphured in the batter and sorghum as a finishing drizzle—for the perfect balance of rich sweetness.

1 cup unsalted butter, softened
1 cup firmly packed dark brown sugar
1 teaspoon vanilla extract
2 large eggs
3 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons ground ginger
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
½ teaspoon baking soda
¼ teaspoon kosher salt
1 cup whole milk
1 cup unsulphured molasses
½ cup chopped crystallized ginger
Cream Cheese Frosting (recipe follows)
Garnish: sorghum molasses, ground cinnamon

1. Preheat oven to 350°. Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, beat butter, brown sugar, and vanilla with a mixer at mediumspeed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, ground ginger, cinnamon, nutmeg, baking soda, and salt. In another medium bowl, whisk together milk and molasses. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Stir in crystallized ginger. Spoon batter into prepared pan, spreading to edges.
4. Bake until a wooden pick inserted in center comes out clean, about 35 minutes. Let cool completely in pan. Using excess parchment as handles, remove cake from pan. Slide a metal spatula under cake to release from parchment. Place cake on a serving platter. Spread Cream Cheese Frosting onto cake. Just before serving, drizzle with molasses and sprinkle with cinnamon, if desired.

Cream Cheese Frosting

MAKES ABOUT 5 CUPS

¾ cup unsalted butter, softened
1½ (8-ounce) packages cream cheese, softened
6 cups confectioners' sugar
½ teaspoon vanilla extract
⅛ teaspoon kosher salt

1. In a large bowl, beat butter and cream cheese with a mixer at medium speed until creamy. Gradually add confectioners' sugar, vanilla, and salt, beating until smooth. Cover and keep refrigerated until ready to use or up to 3 days. Beat again for 30 seconds before using.

Cranberry-Lemon Chess Pie

MAKES 1 (9-INCH) PIE

(photo on page 85)

Both the pie dough and cranberry filling can be made ahead of time and refrigerated until ready to use.

Lemon Pie Dough (recipe follows)
Cranberry Filling (recipe follows)
1¼ cups granulated sugar, divided
⅓ cup unsalted butter, softened
4 teaspoons all-purpose flour
1 tablespoon plain yellow cornmeal
2 large eggs
1 cup whole buttermilk
1 tablespoon fresh lemon juice
½ teaspoon vanilla extract
¼ teaspoon kosher salt
1 cup fresh or thawed frozen cranberries, rinsed and drained but still damp
Garnish: confectioners' sugar

1. Preheat oven to 375°.

2. Let Lemon Pie Dough stand at room temperature until slightly softened, about 10 minutes. On a lightly floured surface, roll dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Fold edges under, and crimp as desired. Top with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights. Place on a rimmed baking sheet.

3. Bake for 15 minutes. Carefully remove paper and weights. Let cool on a wire rack for 20 minutes. Reduce oven temperature to 350°.

4. Spread Cranberry Filing in cooled crust.

5. In a large bowl, beat ¾ cup granulated sugar, butter, flour, cornmeal, and eggs with a mixer at medium speed until almost smooth. Stir in buttermilk, lemon juice, vanilla, and salt. Pour over Cranberry Filling.

6. Bake until set, 40 to 45 minutes, loosely covering with foil during last 10 minutes of baking to prevent excess browning, if necessary. Let cool completely. Refrigerate until cold.

7. Just before serving, toss cranberries with remaining ½ cup granulated sugar. Top pie with sugared cranberries. Garnish with confectioners' sugar, if desired.

Lemon Pie Dough

MAKES 1 (9-INCH) PIECRUST

1¼ cups all-purpose flour
1 teaspoon sugar
½ teaspoon kosher salt
½ teaspoon lemon zest
½ cup cold unsalted butter, cubed
5 tablespoons ice water

1. In a medium bowl, stir together flour, sugar, salt, and zest. Using a pastry blender, cut in cold butter until mixture resembles coarse crumbs and a few pea-size pieces of butter remain. Add ice water, 1 tablespoon at a time, stirring with a fork until a shaggy dough forms. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap tightly in plastic wrap, and chill until firm, at least 1 hour or overnight.

Cranberry Filling

MAKES ABOUT 1¼ CUPS

1 (10-ounce) bag fresh or frozen cranberries, thawed
1 cup sugar
2 tablespoons water
2 teaspoons cornstarch
½ teaspoon vanilla extract
¼ teaspoon kosher salt

1. In a medium saucepan, bring all ingredients to a boil over medium-high heat. Reduce heat to medium; cook, pressing with the back of a spoon, until cranberries burst and mixture is very thick, 8 to 10 minutes. Spoon into a bowl; let cool completely, stirring occasionally.

Eggnog Cheesecake

MAKES 1 (9-INCH) CAKE

(photo on page 87)

The bourbon-spiked whipped cream adds a delicious warmth to this festive classic.

2 cups finely ground gingersnap cookies (about 40)
¼ cup unsalted butter, melted
5 (8-ounce) packages cream cheese, softened
2 cups sugar
2 tablespoons all-purpose flour
¾ teaspoon ground nutmeg
½ teaspoon ground cinnamon
4 large eggs
⅓ cup heavy whipping cream
¼ cup bourbon
2 teaspoons vanilla extract
Bourbon Whipped Cream (recipe follows)
Garnish: crushed gingersnap cookies, ground nutmeg

1. Preheat oven to 350°. Spray a 9-inch springform pan with baking spray with flour. Wrap outside of pan with a double layer of heavy-duty foil.

2. In a medium bowl, toss together ground cookies and melted butter until moistened. Press mixture into bottom of prepared pan.

3. Bake for 10 minutes. Let cool on a wire rack for 30 minutes. Reduce oven temperature to 325°.

4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until creamy. In a small bowl, whisk together sugar, flour, nutmeg, and cinnamon. Gradually add sugar mixture to cream cheese, beating until smooth. Add eggs, one at a time, beating just until combined after each addition. (Do not overbeat.) With mixer on low speed, add cream, bourbon, and vanilla, beating until combined. Pour into prepared crust. Place cheesecake in a roasting pan; fill pan with enough hot water to come 1 inch up sides of springform pan.

5. Bake until edges are set and center slightly jiggles, about 1 hour and 15 minutes. Turn off oven, and leave cheesecake in oven with door closed for 4 hours. Remove cheesecake from oven and water bath. Run a knife coated with baking spray with flour around edges of cheesecake. Cover and chill. Remove from pan. Spread Bourbon Whipped Cream over top of cheesecake. Garnish with cookies and nutmeg, if desired.

Bourbon Whipped Cream

MAKES ABOUT 3 CUPS

1½ cups heavy whipping cream
½ cup confectioners' sugar
¼ cup bourbon
½ teaspoon vanilla extract
⅛ teaspoon ground cinnamon
⅛ teaspoon ground nutmeg

1. In a large bowl, beat all ingredients with a mixer at high speed until soft peaks form. Use immediately.

Spiced Rum-Pecan Pound Cake

MAKES 1 (15-CUP) BUNDT CAKE
(photo on page 88)

Try using a variety of citrus, such as grapefruit, blood orange, and satsuma, in the ambrosia for a zestier finish.

1 cup unsalted butter, softened
½ (8-ounce) package cream cheese, softened
1 cup granulated sugar
1 cup firmly packed light brown sugar
3 large eggs
3 cups plus 1 tablespoon all-purpose flour, divided
2 teaspoons baking powder
½ teaspoon kosher salt
¾ cup whole milk
¼ cup spiced rum
1 teaspoon vanilla extract
1 cup chopped pecans, toasted
Spiked Ambrosia (recipe follows)
Sweetened whipped cream, to serve

1. Preheat oven to 325°. Spray a (15-cup) Bundt pan with baking spray with flour.
2. In a large bowl, beat butter and cream cheese with a mixer at medium speed until creamy. Add sugars, and beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together 3 cups flour, baking powder, and salt. In a small bowl, stir together milk, rum, and vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. In a small bowl, toss together pecans and remaining 1 tablespoon flour, shaking off excess. Fold pecans into batter. Spoon batter into prepared pan, smoothing top. Tap pan on counter twice to release air bubbles.
4. Bake until a wooden pick inserted near center comes out clean, 55 to 60 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Serve with Spiked Ambrosia and whipped cream.

Spiked Ambrosia

MAKES ABOUT 4 CUPS

4 cups orange sections (about 8 large oranges)
1 cup sweetened flaked coconut
½ cup fresh orange juice
2 tablespoons spiced rum

1. In a medium bowl, combine all ingredients. Refrigerate for at least 30 minutes or up to 3 hours.

Love Your LEFTOVERS

These delicious ways to repurpose your festive feasts will keep the holidays going long after your table is cleared

Turkey Sandwiches Three Ways
page 97

Turkey and Cranberry Barbecue Pizza
page 97

Turkey and Cranberry Stuffed Sweet Potatoes

MAKES 4 SERVINGS

Humble sweet potatoes get upgraded from sidekick to main dish for an easy yet satisfying lunch or dinner.

4	**medium sweet potatoes, scrubbed well and pricked all over with a fork**
½	**cup half-and-half**
½	**cup crumbled feta or goat cheese, divided**
2	**teaspoons kosher salt**
2	**teaspoons chopped fresh sage**
¾	**teaspoon ground ginger**
¼	**teaspoon ground black pepper**
2	**cups shredded cooked turkey**
¼	**cup chopped pecans**
1	**cup orange juice**
1	**cup cranberry sauce**

Garnish: fresh sage

1. Preheat oven to 400°.

2. Place potatoes directly on oven rack, and bake until tender, 45 to 55 minutes. Let potatoes cool enough to handle. Leave oven on.

3. Using a sharp knife, split potatoes lengthwise down the middle. Scoop out potato pulp into a large bowl, leaving a ½-inch-thick shell. Place potato shells in a large cast-iron skillet.

4. Add half-and-half, ¼ cup cheese, salt, sage, ginger, and pepper to potato pulp; mash with a potato masher until mixture is smooth. Spoon mixture into potato shells, and top with turkey.

5. Bake until potatoes are heated through, about 15 minutes. Top with pecans and remaining ¼ cup cheese. Bake until pecans are toasted and cheese is melted, about 5 minutes more.

6. Meanwhile, in a small saucepan, bring orange juice and cranberry sauce to a boil over medium heat. Cook, stirring frequently, until thickened, about 3 minutes. Spoon onto potatoes. Garnish with sage, if desired. Serve immediately.

Turkey And Dressing
Pot Pie
page 97

Quick Turkey Cassoulet

MAKES 6 TO 8 SERVINGS

A quick simmer on the stovetop transforms leftover turkey into a comforting supper.

1	**pound smoked sausage, sliced ¼ inch thick crosswise**
1	**(10-ounce) package frozen vegetable seasoning blend, thawed and drained**
2	**tablespoons tomato paste**
1	**(14.5-ounce) can diced tomatoes, drained**
1	**cup Homemade Turkey Stock (recipe follows)**
½	**cup dry white wine**
1	**(14.5-ounce) can cannellini beans, drained and rinsed**
1	**(14.5-ounce) can pinto beans, drained and rinsed**
2	**cups chopped cooked turkey**
1	**teaspoon red wine vinegar**
½	**teaspoon kosher salt**
½	**teaspoon ground black pepper**
2	**tablespoons chopped fresh thyme**

Garnish: fresh parsley

1. In a large enamel-coated cast-iron Dutch oven, cook sausage over medium-high heat, stirring occasionally, until browned. Remove sausage using a slotted spoon, reserving drippings in pot.

2. Stir seasoning blend into drippings in pot; cook, stirring frequently, until tender, 3 to 4 minutes. Stir in tomato paste; cook for 1 minute. Stir in tomatoes, Homemade Turkey Stock, and wine; bring to a boil, scraping browned bits from bottom of pot with a wooden spoon. Stir in beans, turkey, vinegar, salt, pepper, and thyme. Reduce heat to medium; cook, stirring occasionally, for 20 minutes. Stir in sausage; cook until heated through. Garnish with parsley, if desired.

Homemade Turkey Stock

MAKES ABOUT 3 QUARTS

1	**leftover turkey carcass**
4	**carrots, chopped**
3	**stalks celery, chopped**
2	**yellow onions, quartered**
1	**head garlic, halved**
3	**bay leaves**
3	**sprigs fresh thyme**
2	**tablespoons kosher salt**
1	**tablespoon peppercorns**

1. In a large enamel-coated cast-iron Dutch oven, bring all ingredients and water to cover by 2 inches to a boil over medium-high heat. Reduce heat to medium-low; cover and simmer for 2 hours.

2. Strain stock through a fine-mesh sieve, discarding solids. Let cool to room temperature. Refrigerate until cold, about 6 hours or overnight. Skim off and discard any solidified fat on top of stock. Cover and refrigerate up to1 week, or freeze up to 1 month.

Turkey and Cranberry Barbecue Pizza

MAKES 1 (12-INCH) PIZZA
(photo on page 93)

This turkey-topped pizza gets a sweet-tart kick thanks to a spread of barbecue and cranberry sauces.

1	**(12-inch) prepared pizza crust***
¾	**cup cranberry sauce**
2	**tablespoons barbecue sauce**
1	**cup shredded Monterey Jack cheese with peppers**
1	**cup shredded cooked turkey**
2	**tablespoons thinly sliced red onion**
1	**tablespoon chopped fresh cilantro**
¼	**teaspoon crushed red pepper**

1. Preheat oven to 450°. Place pizza crust on a 14-inch cast-iron baking sheet.
2. In a small bowl, stir together cranberry sauce and barbecue sauce; spread onto crust, leaving a ½-inch border. Top with cheese, turkey, and onion.
3. Bake until crust is crisp and cheese is melted, 10 to 12 minutes. Top with cilantro and red pepper. Serve immediately.

**We used Boboli Original Pizza Crust.*

> **KITCHEN TIP** Any turkey, cranberry sauce, and cornbread dressing you have from your holiday meals will work in these recipes.

Turkey and Dressing Pot Pie

MAKES 6 TO 8 SERVINGS
(photo on page 95)

This comforting skillet supper will soothe your soul after a busy holiday season.

2	**tablespoons unsalted butter**
1	**(12-ounce) package frozen mixed vegetables, thawed and drained**
½	**cup chopped yellow onion**
1	**clove garlic, minced**
1	**tablespoon chopped fresh sage**
3	**tablespoons all-purpose flour**
1	**cup low-sodium chicken broth**
1½	**teaspoons kosher salt**
1	**teaspoon ground black pepper**
1½	**cups heavy whipping cream**
2	**cups shredded cooked turkey**
3	**cups Browned Butter-Rosemary Cornbread Dressing (recipe on page 42) or other cornbread dressing, crumbled**
½	**cup shredded sharp Cheddar cheese**
1	**large egg, lightly beaten**

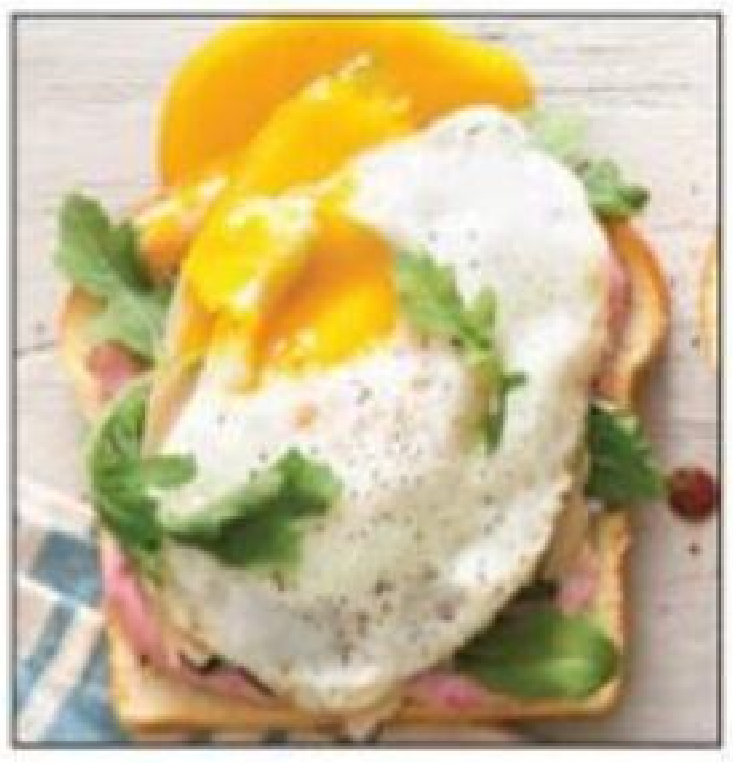
1. Preheat oven to 400°.
2. In a 10-inch cast-iron skillet, melt butter over medium-high heat. Add vegetables, onion, garlic, and sage; cook, stirring occasionally, until onion is softened, about 5 minutes. Stir flour into vegetables; gradually stir in broth, salt, and pepper until well combined. Stir in cream; cook, stirring constantly, until thickened, about 8 minutes. Stir in turkey.
3. In a large bowl, stir together Browned Butter-Rosemary Cornbread Dressing, cheese, and egg until combined; spoon onto turkey mixture.
4. Bake until golden brown and bubbly, about 25 minutes. Let stand for 15 minutes before serving.

Turkey Sandwiches Three Ways

Nothing beats a sandwich made with leftover turkey and layered with your favorite flavors. These three quick and simple combinations will take your lunch to the next level.

Cranberry Mayo + Arugula + Fried Egg

In a small bowl, stir together equal portions cranberry sauce and mayonnaise; spread onto bread. Top with turkey, arugula, and a fried egg.

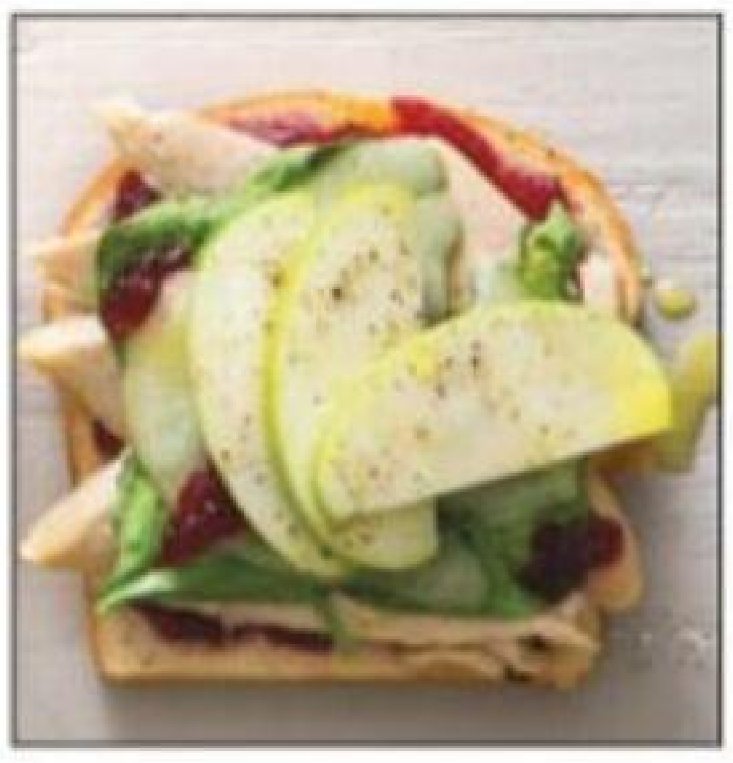


Barbecue Sauce + Pickles + Fried Onions

Layer bread with turkey, spicy pickles, fried onions, and barbecue sauce.

Cranberry + Cheddar + Apple

Spread cranberry sauce onto bread. Top with turkey, spinach, white Cheddar cheese, and Granny Smith apple. Bake at 350° until cheese melts, about 10 minutes. Sprinkle with pepper; drizzle with olive oil, if desired.



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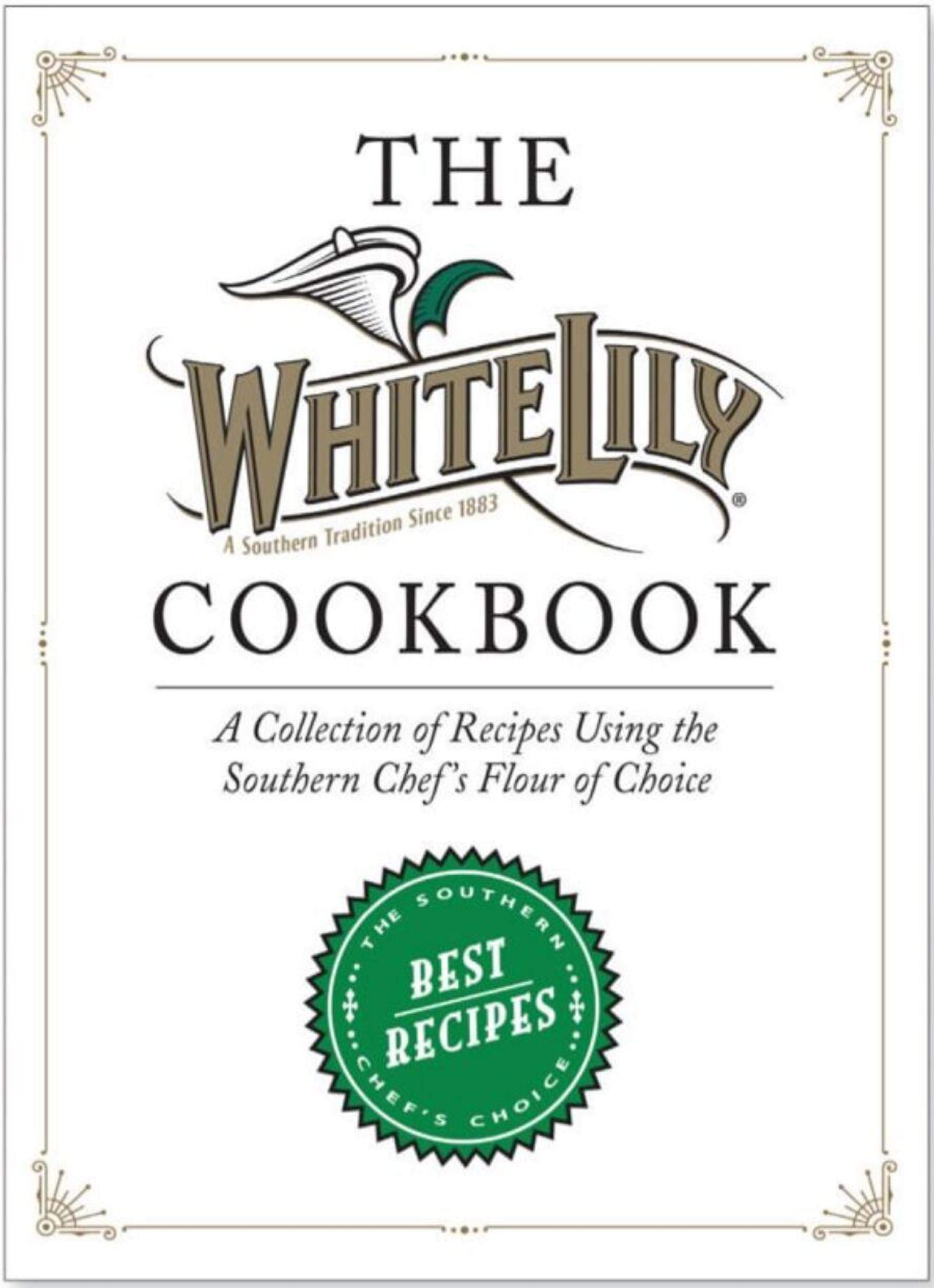

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